

“Our Favorite”

COOK BOOK



Compiled by the
Texas Wendish Heritage Society

Expression of Appreciation

Our organization do here thank you
so very much and express our appreci-
ation to all those who furnished such
very good recipes. Also thanks for the
fine sketch on this front cover of our
cook book.

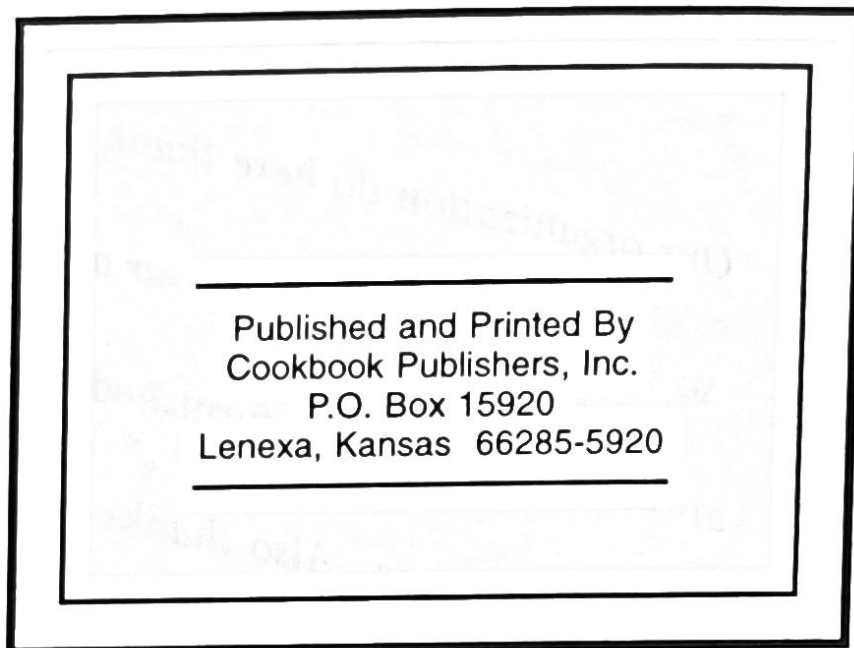
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Mrs. Harry E.J. Wuensche
Mrs. W.H. Schimank
Mrs. E.F. Wendland
Mrs. August Zoch
Mrs. Beatrice Tschatschula

"The Wends"

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1st printing	Dec. 1975	200 books
2nd printing	May 1976	502 books
3rd printing	June 1977	310 books
4th printing	March 1978	301 books
5th printing	Nov. 1978	538 books
6th printing	April 1979	521 books
7th printing	April 1980	499 books
8th printing	Dec. 1980	555 books
9th printing	Aug. 1981	537 books
10th printing	June 1982	501 books
11th printing	May 1984	501 books
12th printing	June 1987	200 books
13th printing	June 1990	100 books
14th printing	June 1992	100 books
15th printing	July 1994	100 books
16th printing	May 1997	300 books



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WAS ORGANIZED AUGUST 1971*

Texas Wendish Heritage Society

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TABLE PRAYERS

Before Meal

Come Lord, Jesus be our guest
Pschindz Kujes Jesus butsch nasch Hoic
And let Thy gifts to us be blessed
A pozohnuj wschitko stož ty nom wobradziw sy.
Amen

After Meal

Oh give thanks unto the Lord
Dżazkujcże so tema Kujesey
For he is good.
Pschetož won je dobroczwoy
And his mercy endureth forever.
A jeko dobrota traje wěcžuje.
Amen

WHO ARE THE WENDS?

The Wends in Europe are Slavic speaking. They once occupied most of what is now East Germany. Charlemagne's successors cornered them into western Bohemia. The Reformation sliced them out of Bohemia into Eastern Saxony.

HOW DID THEY LIVE?

Wends lived close to the soil. Hills afforded sheep. Swamps (marshes) afforded winter fodder and fibers and game food. Geese and gardens and orchards were main stays. Church and literature were advanced. Factory and trade were minimum. Life was faith, food, family, and fireside.

TEXAS HAS A COLONY

It is the only Wendish colony outside of Australia. A whole ship load came in 1854. Other Wends elsewhere were soon absorbed into their new surroundings. But Serbin (Giddings) kept getting new arrivals and so kept up church, customs, and language, so that at Giddings the Wendish language can be heard. At the Texas Folklife Festival in San Antonio, songs, costumes, and customs come to life. And in these recipes north European food style is adapted to use the foods of Texas, a new South Climate homeland.



Appetizers,
Pickles,
Relishes



FOOD QUANTITIES FOR 25, 50, AND 100 SERVINGS

FOOD	25 SERVINGS	50 SERVINGS	100 SERVINGS
Rolls	4 doz.	8 doz.	16 doz.
Bread	50 slices or 3 1-lb. loaves	100 slices or 6 1-lb. loaves	200 slices or 12 1-lb. loaves
Butter	1/2 lb.	3/4 to 1 lb.	1 1/2 lb.
Mayonnaise	1 c.	2 to 3 c.	4 to 6 c.
Mixed filling for sandwiches (meat, eggs, fish)	1 1/2 qt.	2 1/2 to 3 qt.	5 to 6 qt.
Mixed filling (sweet-fruit)	1 qt.	1 3/4 to 2 qt.	2 1/2 to 4 qt.
Jams & preserves	1 1/2 lb.	3 lb.	6 lb.
Crackers	1 1/2 lb.	3 lb.	6 lb.
Cheese (2 oz. per serving)	3 lb.	6 lb.	12 lb.
Soup	1 1/2 gal.	3 gal.	6 gal.
Salad dressings	1 pt.	2 1/2 pt.	1/2 gal.
Meat, Poultry, or Fish:			
Wieners (beef)	6 1/2 lb.	13 lb.	25 lb.
Hamburger	9 lb.	18 lb.	35 lb.
Turkey or chicken	13 lb.	25 to 35 lb.	50 to 75 lb.
Fish, large whole (round)	13 lb.	25 lb.	50 lb.
Fish, fillets or steaks	7 1/2 lb.	15 lb.	30 lb.
Salads, Casseroles, Vegetables:			
Potato salad	4 1/4 qt.	2 1/4 gal.	4 1/2 gal.
Scalloped potatoes	4 1/2 qt. or 1 12x20" pan	8 1/2 qt.	17 qt.
Mashed potatoes	9 lb.	18-20 lb.	25-35 lb.
Spaghetti	1 1/4 gal.	2 1/2 gal.	5 gal.
Baked beans	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Jello salad	3/4 gal.	1 1/4 gal.	2 1/2 gal.
Canned vegetables	1 #10 can	2 1/2 #10 cans	4 #10 cans
Fresh Vegetables:			
Lettuce (for salads)	4 heads	8 heads	15 heads
Carrots (3 oz. or 1/2 c.)	6 1/4 lb.	12 1/2 lb.	25 lb.
Tomatoes	3-5 lb.	7-10 lb.	14-20 lb.
Desserts:			
Watermelon	37 1/2 lb.	75 lb.	150 lb.
Fruit cup (1/2 c. per serving)	3 qt.	6 qt.	12 qt.
Cake	1 10x12" sheet cake	1 12x20" sheet cake	2 12x20" sheet cakes
	1 1/2 10" layer cakes	3 10" layer cakes	6 10" layer cakes
Whipping cream	3/4 pt.	1 1/2 to 2 pt.	3 pt.
Ice Cream:			
Brick	3 1/4 qt.	6 1/2 qt.	12 1/2 qt.
Bulk	2 1/4 qt.	4 1/2 qt. or 1 1/4 gal.	9 qt. or 2 1/2 gal.
Beverages:			
Coffee	1/2 lb. and 1 1/2 gal. water	1 lb. and 3 gal. water	2 lb. and 6 gal. water
Tea	1/2 lb. and 1 1/2 gal. water	1/6 lb. and 3 gal. water	1/3 lb. and 6 gal. water
Lemonade	10 to 15 lemons, 1 1/2 gal. water	20 to 30 lemons, 3 gal. water	40 to 60 lemons, 6 gal. water

APPE TIZERS, PICKLES, RELISHES

GARLIC CUCUMBER SLICES

Rev. John J. Socha
Zion Lutheran
Ft. Worth, Texas

10 (6 inch) firm cucumbers
1/4 c. salt
5 c. cider vinegar
1/4 c. sweet pepper flakes

3/4 c. sugar
3 Tbsp. instant minced onions
2 Tbsp. garlic powder
1 tsp. ground black pepper

Slice the cucumbers lengthwise into eights. Combine the cucumbers and 1/4 cup salt. Mix well. Cover with cold water in a large container and let stand for 2 hours. (I put some ice cubes into the container.) Drain; rinse well with cold water. Combine the ingredients; 1 cup of water, vinegar, pepper flakes, sugar, onion, garlic powder, pepper and a teaspoon of salt in a large pot. Bring to the boiling point. Add the cucumbers. Return to boiling point; reduce heat, simmer for eight minutes. Pack in hot, sterilized jars; seal at once.

BREAD AND BUTTER PICKLES

Mrs. E. F. Wendland
Lexington, Texas

Slice medium onions in bottom of a 3 gallon jar. Fill with sliced cucumbers, (slice real thin). Mix together:

4 c. sugar
4 c. vinegar
1/2 c. pickling salt

1 1/3 tsp. each turmeric,
mustard and celery seed

Mix well, do not boil. Pour over pickles and refrigerate. Takes 3 days before done. They keep until they are all gone. P.S. You can also just take onions which I tried this summer, since they will not keep the year around, and they are delicious.

SWEET PICKLE CHIPS

Mrs. Blanche Hinson
Austin, Texas

8 to 10 lb. cucumbers,
sliced but not peeled

2 c. household hydrated lime
2 gal. cold water

Mix lime and water as much as you can to dissolve. Soak cucumbers in this lime water 24 hours, in a deep crock or granite dish pan. Place plates on top to weight cucumbers down. Take out of lime water and wash 4 times in clear water (or until water is clear). In the granite pan you cook the cucumbers in a mixture of the following ingredients:

SWEET PICKLE CHIPS (Continued)

2 qt. white vinegar
9 c. sugar

2 Tbsp. salt

Mix well, add cucumbers and soak in a mixture for 3 hours. Put on fire and bring to a boil. Boil 30 minutes, seal while hot in glass jars. Tie up 2 tablespoons pickling spices in cheesecloth bag and boil with pickles if desired.

DILL PICKLES

Mrs. Irwin Iselt
Dime Box, Texas

1 qt. vinegar (90 grain)
1 c. canning salt
3 qt. water
Cucumbers
Spices

Green grapes and grape leaves
Dill
Red hot chili peppers and
garlic (optional)

Wash cucumbers, pack upright in jars. Add a head of dill, 1/2 teaspoon pickling spices, 3-5 green grapes, 1 pod garlic and 1 red chili pepper to each quart of pickles. Bring above solution to a rolling boil and pour over pickles. (I usually heat my pickles before packing in jars.)

GREEN TOMATO RELISH

Evelyn N. Kasper
Warda, Texas

2 gal. sliced green tomatoes
1 gal. sliced onions
3 c. sugar
1 1/2 c. vinegar

1 1/4 c. water
1 tsp. cloves
1 1/4 tsp. black pepper

Mix tomatoes and onions. Let stand 2 hours. Squeeze out and pour away juice. Add rest of ingredients and boil a few minutes. Put into jars and seal.

GREEN TOMATO PICKLES

Rev. John J. Socha
Zion Lutheran
Ft. Worth, Texas

2 gal. sliced tomatoes
12 large onions, cut fine
1 qt. of good grade vinegar
2 pt. sugar
2 Tbsp. dry mustard

2 Tbsp. black pepper
1 tsp. allspice
1 tsp. cloves
2 Tbsp. salt

Slice the tomatoes and onions. Sprinkle thickly with salt. Mix well. Drain in a colander overnight. Next morning add all ingredients and the tomatoes. Cook for 10 minutes. Stir from time to

GREEN TOMATO PICKLES (Continued)

time. Scald jars and lids. Fill the jars with the tomatoes then add the liquid to each jar. Makes 6 quart or 12 pints. Let stand until cured (if your gourmet appetite will let you wait).

BREAD AND BUTTER PICKLES

Mrs. Beatrice Knippe Tschatschula

1 qt. sliced pickles
3/4 c. vinegar
3/4 c. water
1 c. sugar
1 tsp. celery seed

1 tsp. mustard seed
1 tsp. turmeric
1 Tbsp. salt
Several small onions

Drop into boiling liquid and let cook until a little soft.

TOMATO RELISH

Mrs. E. J. Selig
Guy, Texas

1 gal. tomatoes
2 c. sugar
1 1/2 c. vinegar
1 tsp. cinnamon
1 tsp. black pepper
1 big onion

1 big sweet pepper
1 red pepper out of pickling
spice
1 or 2 cloves of garlic
Little salt

Cook until the brine is well cooked down and put in jars and seal. This is good with meats.

PICKLED OKRA

Mrs. E. J. Selig
Guy, Texas

1 qt. water
1 pt. vinegar

1/2 c. salt

Bring to boil, pour over okra, dill and garlic and 1 red pepper, which have all been placed in jar. Seal.

DILL PICKLES

Mrs. Harry E. J. Wuensche
McDade, Texas

6 c. water
1/3 c. vinegar
1/4 c. salt

Garlic and dill
(2 buttons)

Pack pickles in jars with 2 garlic and 2 dill tops. Mix salt, vinegar and water. Bring to a boil and pour over pickles and seal.

GREEN TOMATO RELISH

Evelyn N. Kasper
Warda, Texas

2 gal. sliced, green tomatoes

1 gal. sliced onions

Mix thoroughly and let stand 2 hours; squeeze out and pour juice away and add:

3 c. sugar
1 1/2 c. vinegar
1 1/4 c. water

1 1/4 tsp. black pepper
1 tsp. cloves

Boil a few minutes, put in jars and seal.

CROCK DILL PICKLES

Mrs. Evelyn N. Kasper
Warda, Texas

1 gal. water
1 c. salt

Grape leaves and green grapes
Dill

Layer the pickles, grapes and dill. Cover with brine and let stand 10 days to 2 weeks before using.

**** EXTRA RECIPES ****



Soups, Salads, Vegetables



A HANDY SPICE AND HERB GUIDE

ALLSPICE-a pea-sized fruit that grows in Mexico, Jamaica, Central and South America. Its delicate flavor resembles a blend of cloves, cinnamon, and nutmeg. **USES:** (Whole) Pickles, meats, boiled fish, gravies; (Ground) Puddings, relishes, fruit preserves, baking.

BASIL-the dried leaves and stems of an herb grown in the United States and North Mediterranean area. Has an aromatic, leafy flavor. **USES:** For flavoring tomato dishes and tomato paste, turtle soup; also use in cooked peas, squash, snap beans; sprinkle chopped over lamb chops and poultry.

BAY LEAVES-the dried leaves of an evergreen grown in the eastern Mediterranean countries. Has a sweet, herbaceous floral spice note. **USES:** For pickling, stews, for spicing sauces and soup. Also use with a variety of meats and fish.

CARAWAY-the seed of a plant grown in the Netherlands. Flavor that combines the tastes of anise and dill. **USES:** For the cordial Kummel, baking breads; often added to sauerkraut, noodles, cheese spreads. Also adds zest to French fried potatoes, liver, canned asparagus.

CURRY POWDER-a ground blend of ginger, turmeric, fenugreek seed, as many as 16 to 20 spices. **USES:** For all Indian curry recipes such as lamb, chicken, and rice, eggs, vegetables, and curry puffs.

DILL-the small, dark seed of the dill plant grown in India, having a clean, aromatic taste. **USES:** Dill is a predominant seasoning in pickling recipes; also adds pleasing flavor to sauerkraut, potato salad, cooked macaroni, and green apple pie.

MACE-the dried covering around the nutmeg seed. Its flavor is similar to nutmeg, but with a fragrant, delicate difference. **USES:** (Whole) For pickling, fish, fish sauce, stewed fruit. (Ground) Delicious in baked goods, pastries, and doughnuts, adds unusual flavor to chocolate desserts.

MARJORAM-an herb of the mint family, grown in France and Chile. Has a minty-sweet flavor. **USES:** In beverages, jellies, and to flavor soups, stews, fish, sauces. Also excellent to sprinkle on lamb while roasting.

MSG (MONOSODIUM GLUTAMATE)-a vegetable protein derivative for raising the effectiveness of natural food flavors. **USES:** Small amounts, adjusted to individual taste, can be added to steaks, roasts, chops, seafoods, stews, soups, chowder, chop suey, and cooked vegetables.

OREGANO-a plant of the mint family and a species of marjoram of which the dried leaves are used to make an herb seasoning. **USES:** An excellent flavoring for any tomato dish, especially pizza, chili con carne, and Italian specialties.

PAPRIKA-a mild, sweet red pepper growing in Spain, Central Europe, and the United States. Slightly aromatic and prized for brilliant red color. **USES:** A colorful garnish for pale foods, and for seasoning Chicken Paprika, Hungarian Goulash, salad dressings.

POPPY-the seed of a flower grown in Holland. Has a rich fragrance and crunchy, nut-like flavor. **USES:** Excellent as a topping for breads, rolls, and cookies. Also delicious in buttered noodles.

ROSEMARY-an herb (like a curved pine needle) grown in France, Spain, and Portugal, and having a sweet fresh taste. **USES:** In lamb dishes, in soups, stews, and to sprinkle on beef before roasting.

SAGE-the leaf of a shrub grown in Greece, Yugoslavia, and Albania. Flavor is camphoraceous and minty. **USES:** For meat and poultry stuffing, sausages, meat loaf, hamburgers, stews, and salads.

THYME-the leaves and stems of a shrub grown in France and Spain. Has a strong, distinctive flavor. **USES:** For poultry seasoning, croquettes, fricassees, and fish dishes. Also tasty on fresh sliced tomatoes.

TURMERIC-a root of the ginger family, grown in India, Haiti, Jamaica, and Peru, having a mild, ginger-pepper flavor. **USES:** As a flavoring and coloring in prepared mustard and in combination with mustard as a flavoring for meats, dressings, salads.

SOUPS, SALADS, VEGETABLES

CABBAGE AND MUSHROOM CASSEROLE

The Club

1/4 c. margarine	4 c. cooked cabbage
1/2 lb. fresh mushrooms, sliced	1/2 tsp. salt
2 Tbsp. all purpose flour	1 c. milk
	1/2 tsp. pepper

Melt margarine in a skillet, add mushrooms and saute until tender. Add flour, salt and pepper. Blend. Gradually add milk, stirring constantly to prevent lumping. Spread a casserole well with margarine. Add cabbage and pour mushroom mixture over all. Place in a moderate oven at 350° to heat through approximately 15 to 20 minutes. Serves 6.

BAKED LIMA BEANS

Mrs. R. H. Wuensche
Elgin, Texas

2 c. large lima beans	1 small can pimiento, mashed
1 c. grated cheese (American)	1 can cream of mushroom soup
1/2 c. chopped onion, grind	

Soak beans 3 hours, cover with water and cook with boiling bacon or until beans are done, not soggy. Drain water, leaving about 1/2 cup and remove boiling bacon. Add other ingredients and bake 20 minutes in 350° oven. Serves about 10 people. Save liquid drained from cooking beans. Add if beans seem dry.

MILK RICE (Ed's Special)

Mrs. Harry Wuensche
McDade, Texas

1 c. rice	1 tsp. salt
3 c. water	Milk

Measure the rice and salt into pot with the water. Cover with tight fitting lid and bring to boiling. Lower heat and simmer for 30 minutes. Do not lift lid until time is up. Add milk and let simmer. If too thick, add more milk. Stir occasionally to keep from burning. When done, add sugar to suit your taste. Put in bowl. Put browned butter, sugar and cinnamon on top.

BROCCOLI-RICE CASSEROLE

Mrs. Artie Doss
Elgin, Texas

2 c. cooked chopped broccoli	1/2 c. onion, chopped
2 c. cooked rice	4 Tbsp. margarine
1/2 c. celery, chopped	1 can cream of chicken soup

BROCCOLI-RICE CASSEROLE (Continued)

1 c. milk

1/2 c. cheese, grated

Drain cooked broccoli. Brown celery and onion lightly in margarine. Combine rice, broccoli, chicken soup, milk and onion. Mix lightly. Pour into a 9 x 4 inch casserole and top with cheese. Bake 30 minutes at 350°.

SAUERKRAUT

Mrs. Harry Wuensche
McDade, Texas

5 pounds shredded cabbage and 3 1/2 tablespoons canning salt. Knead until juicy. Put it in a crock and flatten it even. Cover with cabbage leaves. Put plate over it and some weight which can be a bottle filled with water. Cover with cup tervel. The brine will come up in a few days. Look at it every few days and wash off the scum. Then in 9 or 14 days, taste, it to see if it's sour enough to eat. Put sauerkraut in pot, add water and bring to a boiling. Fill fruit jars and seal tight.

DIRTY RICE

Mrs. Sidney Bush
Houston, Texas

1 c. rice

1 lb. ground beef

1 lb. ground chicken giblets

1 c. chopped onions

1/2 c. green pepper, chopped

1/2 c. celery, cut into pieces

1 clove garlic, chopped

Salt, pepper and hot sauce
to taste

Pinch of thyme and sweet basil

1 bunch green onion tops,
chopped fine

1 Tbsp. minced parsley

Cook rice in double boiler until fluffy, using enough salted water to 1 inch above rice. Allow to cook unstirred until all water is gone. In one skillet saute ground meat and giblets in 1/4 pound butter until brown and in another skillet saute onions, pepper, celery and seasonings in 1/4 pound butter. Add remaining seasonings. In a large casserole mix all ingredients well, using natural chicken broth from fowl or canned chicken broth. Heat thoroughly before serving.

SQUASH CASSEROLE

Mrs. Josephine Brown
Houston, Texas

Cook 4 cups squash with 1 tablespoon chopped onion for 5 minutes. Mash and add:

2 c. Velveeta, grated

2 eggs, beaten

Salt and pepper

1 Tbsp. sugar

SQUASH CASSEROLE (Continued)

Top with buttered bread crumbs. Bake in casserole at 350° for 30 minutes or until congealed.

SPINACH (Spinat)

Mrs. Harry Wuensche
McDade, Texas

Two pounds spinach. Boil spinach with salt for 2 minutes. Drain and chop fine. Soak 2 thick slices of bread and wring out as much water or milk as possible. Add to spinach. Also add salt, pepper and nutmeg to suit taste then add:

1/2 tsp. grated onions
2 egg yolks

2 Tbsp. melted butter

Fold in 2 beaten egg whites. Put in buttered dish or ring mold and bake in water for 1/2 hour at 350°. Served plain by the Wend. You may use Hollandaise Sauce.

WILTED LETTUCE

Mrs. R. H. Wuensche
Elgin, Texas

2 large bunches leaf lettuce
2 tsp. sugar
2 green onions, chopped

4 slices bacon
1/4 c. vinegar
2 Tbsp. water

Tear lettuce into bowl; season with salt, pepper and sugar. Add onion. Fry bacon crisp; crumble. Add vinegar and water mixed to drippings. Heat to boiling. Pour over lettuce, toss until wilted. Add bacon. The recipe above was handed down from Mrs. John August Wuensche, who was an emigrant on the Ben Nevis.

SQUASH CASSEROLE

Mrs. Homer Hudler
McDade, Texas

1 egg, slightly beaten
1/2 onion, chopped
1 can mushroom soup
1/4 c. butter or margarine,
softened

1/2 c. cracker crumbs
2 c. cooked squash, well
drained
1/2 c. buttered bread crumbs
seasoned with dash of pepper

Combine all ingredients except bread crumbs. Place in greased casserole, top with bread crumbs. Bake for 30 minutes, until hot and bubbly.

FRENCH FRIED CARROT STICKS

Mrs. Melvin Dube
McDade, Texas

6 carrots
1 egg, beaten slightly
1 1/2 c. flour

Salt to taste
1 1/2 c. corn meal
1 1/2 c. cooking oil

Wash and peel carrots; cut into strips. Cook, covered, in about 1/2 cup boiling, salted water until just tender. Do not over-cook. Drain. Dip carrots into egg. Roll each strip in flour-salt mixture and then in corn meal. Drop into hot oil. Fry over medium heat 2-6 minutes until golden brown. Drain on paper towels. Salt if needed. Serve hot.

SCALLOPED POTATOES

Clara Teinert
Copperas, Texas

4 c. thinly sliced potatoes
1 small onion, minced
2 Tbsp. flour
1 tsp. salt

1/8 tsp. pepper
2 Tbsp. margarine
1 1/2 c. hot milk
Paprika

Arrange layer of potato in greased casserole. Sprinkle with onion. Mix flour, salt, pepper, sprinkle some of mixture on potato and onion. Dot with butter. Add layers until all are used. Pour milk over all. Sprinkle with paprika. Bake, covered at 375° for 45 minutes, uncover and bake 15 minutes longer.

POTATO DUMPLINGS (Irish Potatoes) (Kaltoffel Kloesa)

Mrs. Adele Urban

2 qt. beef broth
2 c. hot mashed potatoes
1 Tbsp. butter
4 slices toasted bread, cubed
1 Tbsp. minced onion

1 egg
3/4 c. flour
1 1/2 tsp. salt
1/8 tsp. pepper

Blend all ingredients well, make into twelve balls the size of an egg. Form a ball around 4 or 5 small bread cubes and drop into beef broth and boil about 8 to 10 minutes.

SWEET POTATO PONE

Miss Jewell Hudler
McDade, Tex.

2 c. mashed, cooked,
sweet potatoes
4 c. grated raw sweet
potatoes

1 c. sugar, preferably
brown sugar
1 stick of margarine or butter
(1/2 cup)

SWEET POTATO PONE (Continued)

2 c. sweet milk	1 tsp. nutmeg
3 eggs	1 tsp. ginger
1 tsp. salt	1/2 tsp. ground cloves
1 tsp. ground cinnamon	1/2 tsp. allspice

Combine mashed potatoes, sugar, margarine, salt and spices. Mix well. Add beaten eggs and milk. Stir in grated potatoes. Pour into a large buttered cake loaf pan, approximately 12 x 8 inches. Bake in a 325° to 350° oven for an hour or until it tests done with a skewer or toothpick.

SWEET POTATO BALLS

Mrs. Frieda Hohle

3 or 4 lb. pork bones	2 eggs, beaten
1/2 tsp. salt	6 boiled sweet potatoes
1/2 tsp. black pepper	1/2 c. flour

Peel potatoes when boiled, mash well, then add salt, pepper, eggs and mix well. Make into balls the size of a walnut and dip into flour, then drop balls into broth and boil 7 minutes, serve while warm.

CANNED PIE MELON

Mrs. Carl J. Miertschni
La Grange, Texas
(Serbin)

Cut 1 pie melon, and take the rind and seeds off, then cook it until tender. Drain and mash it fine then add sugar, vinegar, salt, cinnamon, to suit your taste. Fill in jars, put in oven, bake 1 hour at 275°.

SOUTHERN CORN FRITTERS

Mrs. E. J. Selig
Guy, Texas

No. 303 can whole kernel corn, drained	2 eggs
1 c. flour	1/4 c. milk
1 tsp. salt	1 Tbsp. melted shortening
1 tsp. baking powder	Fat for deep frying

Combine flour, salt and baking powder in bowl. Beat eggs with milk, add melted shortening and corn. Combine the mixture lightly. Drop from teaspoonfuls into deep fat, heated to 365°. Fry until brown and well done in center.

NOODLES WITH MILK SUGAR AND NUTMEG

Miss Jewell Hudler
McDade, Texas

Make egg noodles by mixing 1 beaten egg with enough flour and 1/2 teaspoon salt to make a stiff dough. Roll the dough paper thin (very thin) and leave to dry for 30-60 minutes. After drying, cut in narrow strips (about 1/4 inch wide). Heat 2 cups of milk (sweet) with 2 tablespoons of sugar. Drop the noodles in the milk and cook for about 20 minutes. Sprinkle generously with grated nutmeg. Serve at once. NOTE: More milk and sugar can be used if desired.

BAKED LIMA BEANS

The Club

2 c. large lima beans	1 small can pimiento, mashed
1 c. grated cheese (American)	1 can cream of mushroom soup
1/2 c. chopped onions (grind)	

Soak beans 3 hours, cover with water and cook with boiling bacon or until beans are done, not soggy. Drain water, leaving about 1/2 cup and remove boiling bacon. Add other ingredients and bake 20 minutes in 350° oven. Serves about 10 people. Save liquid drained from cooking beans. Add if beans seem dry.

OLD FASHIONED SWEET TOMATOES

The Wuensches

1 qt. home canned tomatoes	2 rounded Tbsp. flour
1 1/4 c. sugar	1/2 tsp. cinnamon
1/3 c. water	

Heat the tomatoes and 1 cup sugar until it boils. Put flour into the 1/4 cup water, stir until smooth. Put into boiling tomatoes and cook for 5 minutes. Pour in a bowl. Sprinkle with 1/4 cup sugar and cinnamon. Let cool and serve.

GREEN BEANS SUPREME

Mrs. E. F. Wendland
Lexington, Texas

1/2 tsp. grated onions	1/2 c. dairy sour cream
2 Tbsp. butter or oleo	2 (1 lb.) cans cut green beans, drained
2 Tbsp. all purpose flour	4 oz. Swiss cheese, shredded (1 cup)
1/2 tsp. sugar	1/3 c. corn flakes crumbs
1/2 tsp. salt	1 Tbsp. butter or oleo, melted
Dash pepper	
1/2 c. milk	

In skillet, cook onion in butter slightly, about 1 minute. Blend in flour, sugar, salt and pepper. Add milk at once and cook until thick and bubbly. Remove from heat, stir in sour cream. Add beans. Spread 1/3 of the bean mixture in 1 quart casserole.

GREEN BEANS SUPREME (Continued)

Sprinkle 1/2 of the Swiss cheese over beans, repeat layers ending with beans. Combine corn flake crumbs with butter or oleo, toss until well mixed. Top beans with corn flake mixture. Bake in hot oven at 400° for 20 minutes. Makes 8 servings.

POTATO PANCAKE

The Club

2 lb. potatoes
3 eggs
1 grated onion

1/4 c. flour
Salt
Fat for frying

Peel potatoes and onions, rinse and then finely grate them. Mix with flour, salt and eggs. Heat shortening in frying pan and fill in potato mix. Fry golden brown little flat pancakes. The thinner, the better. Serve with cranberry sauce or applesauce. Delicious with sauerkraut.

BEER SOUP

Mrs. Esther Faske
Giddings, Texas

1/3 qt. milk
1/4 qt. beer

2 eggs

Beat the eggs white until foamy. Cook milk and beer some. Add a pinch of salt then add the yellow of eggs, 2 tablespoons sugar and cook 2 minutes longer.

SQUASH SOUP

Marie Kubitz Schimank
Houston, Texas

2 eggs
8 white squash
1 qt. milk
2 Tbsp. butter

1/3 tsp. salt
1/3 tsp. nutmeg or cinnamon
1/3 c. sugar

Cook squash and mash very fine. Then add milk, sugar, salt, butter and nutmeg or cinnamon as desired. Boil until thickened. Serve hot.

POLIEVKA - SOUP (Vegetable Chopped Meat)

Rev. John J. Socha
Ft. Worth, Texas

2 qt. water
1/2 lb. chopped beef
1 onion, cut fine
1 c. diced carrots
1 c. diced celery

2 tsp. rice
1 small can tomatoes
Salt and pepper to taste
1 Tbsp. parsley, cut fine

POLIEVKA - SOUP (Continued)

Boil all together 1 hour. (Can't make it any simpler than that, but, oh, that delicious flavor.) Soup of every description was the almost daily family fare of our Slovak family back when I was a boy. It was the same with the Wendiseh families.

POLIEVKA - HUBY A KELBASKY (Mushroom and Sausage Soup)

Rev. John J. Socha
Ft. Worth, Texas

This was our family Christmas Eve Dinner entree for many, many years, and continues to be the center of attraction every year!

1 pair of Kelbasy
1 lb. mushrooms
1 medium onion
1 c. barley

1 can tomatoes, strained
1 bay leaf
Salt and pepper to taste

Wipe mushrooms. Slice or dice. Cook them for 1/2 hour with some salt. Drain the water from the mushrooms.

BEER SOUP

Mrs. Anna Exner
Houston, Texas

1/3 tsp. nutmeg
1 qt. milk
2 eggs, slightly beaten
2 Tbsp. butter
1/3 tsp. salt

1/2 c. sugar
1/4 c. raisins
1/3 c. flour
1 can or bottle of beer

Heat milk, butter, salt, sugar and eggs together. Cook raisins in small amount of water about 10 minutes. Add to other mixture. Thicken mixture with flour and add raisins, beer and cook about 30 minutes slowly. Then add nutmeg and serve.

CREAMY POTATO SOUP

Beatrice Tschatschula
Giddings, Texas

1 large onion
2 Tbsp. butter
1 Tbsp. salt

6 c. milk
1 1/2 c. dry instant potato
flakes

Cook until done.

LENTIL SOUP

Mrs. Harry E. J. Weunsche
McDade, Texas

1 lb. lentels
1 ham bone or 1 c. diced ham
1 large onion
1/2 c. diced celery

2 1/2 to 3 quarts water
1 1/2 c. diced potatoes
1 c. diced carrots
Salt to taste

Wash lentils and soak overnight. Drain. Place lentils, ham bone or ham, onions, celery in kettle. Bring to a boil. Reduce heat, simmer 1 hour. Add potatoes and carrots. Continue cooking 30 to 45 minutes or until done. May add vinegar if desired.

OLD TIME BUTTERMILK SOUP

The Club

3 egg yolks
1/2 c. sugar
1/2 tsp. grated lemon rind
1 tsp. lemon juice

4 c. buttermilk
1/4 c. whipping cream
(optional)

Beat yolk well in a large bowl. Gradually add the sugar, beating until syrupy. Add grated lemon rind, juice and vanilla. Slowly beat in buttermilk until smooth. Serve in chilled bowl and float a spoonful of unsweetened whipped cream on surface of each serving.

WINA POLIWKA (Wine Soup)

The Club

1 qt. water
1/4 c. whole tapioca
1 c. wine
1/4 c. raisins
1/2 tsp. vanilla

1/3 c. sugar
4 slices lemons
Small pieces of stick cinnamon
1/2 c. toasted bread cubes

Bring water to boil, add the whole tapioca, cinnamon, lemon slices and raisins. Cook until clear and raisins are done. Take from heat and add sugar, wine and vanilla. Just before serving, add bread cubes toasted in a tablespoon butter.

TACO SALAD

Mrs. Melvin Dube
McDade, Texas

1 lb. ground meat
Salt
Pepper
1 head Iceberg lettuce
2 large tomatoes, diced

1/2 lb. grated American or
Cheddar cheese
Doritos Tortilla Chips
1/2 bottle (8 oz. size) Seven
Seas Creamy Italian salad
dressing

TACO SALAD (Continued)

Brown meat in skillet. Salt and pepper to taste. Drain. Shred lettuce into large bowl, add tomatoes, meat, tortilla chips, grated cheese. Mix all together with salad dressing. Serve while meat is warm. Serves 4-6.

SHRIMP SALAD

Mrs. Chuck Fromme
Elgin, Texas

Bag (1 1/2 c.) shell macaroni
2 flat cans shrimp (small ones) or bag of frozen shrimp
2 or 3 hard boiled eggs, cut up

Pickles, cut up, as many as you like
Onions, cut up, as much as you desire
Cheese (Longhorn), cut up or grated, as much as you like

Add salad dressing and mix all of these together in a large bowl. Then chill for a couple of hours or more.

CRANBERRY SALAD

Ms. Ervin A. Mtschke
Lincoln, Texas

Pint ground cranberries
2 c. sugar
1/2 c. chopped celery
2 envelopes Knox gelatine

1 cup chopped pecans
1/4 c. hot water
1 c. chopped apples

Mix gelatine with 1/4 cup cold water, let stand 10 minutes. Add 1/2 cup hot water. Stir. Add other ingredients. Keep in refrigerator until congealed. Serve.

COOKED SALAD DRESSING

Mrs. Lorna Menke
San Antonio, Texas

2 Tbsp. flour
1 1/2 tsp. salt
3 Tbsp. sugar
1 tsp. dry mustard
Dash of pepper (optional)

2 Tbsp. oil or melted butter
2 eggs
1/2 c. vinegar or lemon juice
1 c. sweet milk

Mix flour, salt, sugar, mustard together. Add the shortening and mix until smooth. Add eggs and beat until well mixed. Add rest of ingredients and cook until thickened.

COTTAGE CHEESE SALAD

Mrs. R. H. Wuensche
Elgin, Texas

1 (No. 2) can crushed
pineapple
1 lb. carton creamed
cottage cheese

2 small (or 1 large) boxes
strawberry jello
1 c. whipped cream

Mix together and keep in refrigerator.

SLAW (To serve 30 people)

Evelyn N. Kasper
Warda, Texas

6 lb. shredded cabbage
3 green peppers, diced

3 carrots, grated
1 onion, chopped

Heat:

2 1/4 c. sugar
1 1/2 c. vinegar
1 1/2 tsp. salt

3/8 tsp. pepper
1 1/2 c. salad oil
Pimiento (optional)

Cook dressing before adding to above vegetables. This can be prepared and refrigerated 24 hours before serving.

POTATO SALAD

Mrs. Carl J. Miertschim
La Grange, Texas
(Serbin)

3 lb. potatoes
1 c. chopped onion
1 c. chopped pickles
2 Tbsp. salt
1/8 tsp. pepper

1/2 c. vinegar
3 Tbsp. cream
3 Tbsp. sweet pepper
1/2 c. butter

Cook potatoes in water until tender. Peel thinly and slice into bowl. Add all the ingredients. Mix well and pour over potatoes.

CUCUMBERS IN SOUR CREAM

Mrs. R. H. Wuensche
Elgin, Texas

1 c. sour cream
2 Tbsp. vinegar
2 tsp. chopped green onion

3 medium cucumbers, sliced
1/4 tsp. pepper

Pare and slice cucumbers. Sprinkle with 1 teaspoon salt. Let stand for 1/2 hour. Drain. Mix sour cream, vinegar, chopped onion and pepper. Pour over cucumbers and serve.

SCALLOPED SPINACH

Mrs. Cora Craige
Grandmother of Mrs. Mabel Schotte
Geddings, Texas

Brown 4 slices of bacon crisp. Remove bacon and save drippings. Hard boil 4 eggs. Make white sauce with flour and bacon drippings. Add 1 can spinach, bacon and hard boiled eggs alternately in casserole. Pour sauce over it and fill the casserole with milk and bake in 350° oven about 30 minutes.

HOT CABBAGE SLAW

Mrs. Homer Hudler
McDade, Texas

Shred cabbage fine. Put in saucepan and sprinkle with salt (1 teaspoon). Cover pan, place over low heat and steam until very tender. Beat 1 egg, add 1 teaspoon salt, dash of pepper, and 1/4 cup of vinegar. Pour over steamed cabbage. Heat for 5 minutes. Serve at once.

COOKED BUTTERMILK SALAD DRESSING

The Club

3 1/3 Tbsp. flour	1 tsp. salt
3 Tbsp. sugar	2 eggs
1/4 c. vinegar	1 c. buttermilk

Combine dry ingredients and add beaten eggs. Add small portion of buttermilk, and as this cooks and thickens, continue adding liquid until all has been used.

"SPECIAL" SALAD DRESSING

Mrs. Lorna Menke
San Antonio, Texas

2 tsp. salt	2 Tbsp. grated onion
2 tsp. paprika	1/2 c. vinegar
2 tsp. dry mustard	3/4 c. sugar
2 tsp. celery seed	2 c. salad oil

Warm the oil slightly, add the rest of ingredients and beat until thick and smooth.

GURKEN SALAD

Mrs. Hulda Stoerkel

4 to 6 cucumbers, peeled and sliced	1 Tbsp. sugar
2 Tbsp. vinegar	3 Tbsp. sweet cream
1/8 tsp. black pepper	

Sprinkle salt over cucumbers and let set about 10 minutes, drain water from cucumbers. Then mix all ingredients and pour over cucumbers and let set about 30 minutes before serving.

OLD TIME GERMAN POTATO SALAD Mrs. E. A. Mitschke
Lincoln, Texas

5 medium potato, cooked
and drained
1 medium onion, cut fine

4 slices bacon, diced and
fried, and add drippings

Add vinegar, salt and pepper to taste.

RED BEET SALAD (Cewjenic Repa Solotej)

Mrs. Emma Wuensche
McDade, Texas

Boil beets until tender. Peel and cut in slices.

6 c. water
1/2 c. vinegar

1/2 c. sugar
Salt to taste

Add beets to this solution. Boil for 5 minutes. Put in fruit
jars. Seal tight.

SALMON EGG SALAD

Clarice Teinert
Coppas Cove, Texas

1 can (7 3/4 oz.) salmon
1/2 c. chopped celery
1/4 c. chopped green onion
1/4 c. chopped cucumber
2 hard cooked eggs, chopped

1/3 c. mayonnaise
1 Tbsp. salmon liquid
1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. chopped parsley

Drain salmon, reserve liquid. Flake salmon. Add celery,
onion, cucumber and eggs; mix lightly. Combine mayonnaise,
salmon liquid, salt, pepper and parsley. Mix lightly into salmon
mixture. Chill.

BEAN SALAD

Mrs. Harold Biar
Thorndale, Texas

Salad:

1 large can waxed beans,
drained
1 large can green beans,
drained
1 large can kidney beans,
rinse and drain

1 onion, sliced and separated
into rings
1 green pepper
1 small jar pimientos
2 stalks celery

Mix above ingredients in a bowl.

Dressing:

3/4 c. sugar

1/2 c. cooking oil

BEAN SALAD (Continued)

2/3 c. vinegar

Salt and pepper

Pour over salad and leave in refrigerator several hours or overnight. Serves 12.

JELLO RIBBON SALAD

Mrs. Edward A. Buscha
Houston, Texas

3 pkg. jello (cherry, lemon
and lime)
1 small pkg. cream cheese

1 can crushed pineapple (8 oz.)
1/2 c. chopped pecans
(optional)

Mix cherry jello as directed, add pineapple, let set until molded. Beat cream cheese into lemon jello that has been mixed with 1 cup hot water. Next pour this on top of the cherry mixture, let set until molded. Now mix the lime jello with the water as directed on package and add pecans. Pour this on the lemon mixture. Let set until molded. Then cut into squares, may be served on a lettuce leaf. Use a 13 x 9 x 2 inch pan. 12 servings.

ANGEL HASH SALAD

Mrs. Clarence Wendland
Austin, Texas

1 (No. 2) can crushed
pineapple
1 (No. 2) can fruit cocktail
2 Tbsp. cornstarch
1/4 c. sugar

2 egg yolks, beaten
1 c. prepared whipped topping
1/4 c. chopped nuts
2 c. miniature marshmallows

Drain fruit and reserve juice. In a saucepan, combine cornstarch and sugar; mix well. Add 1 cup of reserved juice and egg yolks. Blend well and cook over medium heat until thickened, stirring constantly. Cool thoroughly. Fold in whipped topping, nuts, marshmallows and drained pineapple and fruit cocktail. Cover and chill overnight. Makes 10 servings.

BEEETS AND HORSERADISH

Rev. John J. Socha
Ft. Worth, Texas

1 lb. boiled beets
2 oz. fresh horseradish
2 Tbsp. vinegar
1 tsp. sugar

1 tsp. salt
1/2 c. water
Dash of pepper

Grate beets and horseradish. (I like to do this as soon as both my horseradish and beet roots are ready for use, right from the garden.) Combine vinegar, sugar, salt, pepper and water.

BEETS AND HORSERADISH (Continued)

Bring to a boil. Pour over grated beets and horseradish. Mix thoroughly. Store in jars in refrigerator. (You'll enjoy this combination with your next serving of baked ham or roast beef!)

BLUEBERRY SALAD

Mrs. Oscar H. Dube
Austin, Texas

2 pkg. black raspberry jello
1 c. boiling water
1 can (15 oz.) blueberries in
heavy syrup

1 (15 oz.) can crushed pineapple
1 c. dairy sour cream

Dissolve jello in boiling water. Add undrained blueberries and pineapple. Pour 1/2 of jello mixture in mold or square pan. Chill until firm. Spread on sour cream and add remaining jello mixture. Again, chill until firm. Serve plain or top with whipped cream or Cool Whip. Can be used as a salad or dessert.

MACARONI TUNA SALAD

Mrs. R. H. Wuensche
Elgin, Texas

Prepare 1 (6 ounce) bag shell macaroni (as directed). Cool.
Add:

1 can tuna
2 Tbsp. minced onion
1/4 c. sliced stuffed olives
2 hard boiled eggs, chopped

1/4 c. mayonnaise (add more
if desired)
Salt and pepper to taste
1 c. peas

Toss lightly.

JELLO SALAD

Mrs. E. F. Wendland
Lexington, Texas

1 pkg. lime jello
1 1/2 c. hot water
1 c. fine cut celery

1 c. pecans, cut fine
1 large can of crushed pine-
apple with juice

Mix together and chill. This may be used as a salad with meat.

SAUERKRAUT SALAD

Mrs. Carl J. Miertschim
La Grange, Texas
(Serbin)

1 qt. sauerkraut
1 large onion
1 small jar pimiento, chopped

1 Bell pepper
1/2 c. celery, chopped fine

SAUERKRAUT SALAD (Continued)

Dressing:
2/3 c. apple cider vinegar 1/2 c. salad oil
1/3 c. water 1 c. sugar

Drain Kraut and cut fine add dressing and chill well.

CONGEAL SALAD

Mrs. Blanche Harison
Austin, Texas

1 lb. carton cottage cheese 1 can fruit cocktail (drain
1 pkg. strawberry jello well before mxing)
1 carton Dream Whip

Sprinkle jello over cottage cheese, let dissolve, add Dream Whip and fruit cocktail. Mix well, let stand in refrigerator 1 hour or longer before serving.

FANCY FIVE SALAD

Mrs. Oscar Dube
McDade, Texas

1 c. Mandarin oranges 1 c. peaches, diced (optional)
1 c. chunk pineapple 1 c. miniature marshmallows
1 c. shredded coconut 1 c. sour cream

Drain the fruit. Mix all ingredients and refrigerate at least 12 hours, serve on greens; garnish with a cherry. Yield: 6 servings.

CALICO SALAD AND DRESSING

Mrs. Oscar Dube
McDade, Texas

1 can whole green beans, 1 green pepper, sliced
drained (optional)
1 can whole wax beans, drained 3/4 c. sugar
1 can red kidney beans, 1/2 c. vinegar
drained 1/2 c. salad oil
1 large sweet onion, sliced Salt and pepper

Combine beans, onion and pepper slices. Mix sugar, vinegar, oil, salt and pepper. Pour dressing over beans. Let stand 24 hours. Yield: 10 servings.

SAUERKRAUT (From "Household Discoveries & Mrs. Curtis'
Cook Book, Copyright, 1908, S. L. Morse)

Sauerkraut consists of sliced cabbage laid down between layers of common salt, at the rate of about 1 pint of salt to a barrel of cabbage, in a wooden tub or firkin, and with the addition of black pepper, anise, mustard, caraway or celery seeds, if desired.

Thoroughly scald the tub, firkin or cask. Remove the outer leaves of the cabbage and use them to line the cask. Slice the heart of the cabbage fine by means of a slaw cutter or sharp knife. Place a layer of clean leaves on the bottom of the cask. Sprinkle over them a small handful of salt and put in a layer of sliced cabbage about 6 inches in depth, using the outer leaves as a lining to keep the sliced cabbage from the sides of the cask. Sprinkle over the cabbage a small handful of salt and by means of a wooden beetle or the end of a round stick of hard wood, pound the cabbage until it is a solid mass, or until the juice just makes its appearance, but do not pound or salt the cabbage too much. Now add another layer of cabbage and another handful of salt and so continue pounding down each layer solidly until the cask is nearly full.

Cover the top over with the loose outer leaves, and lay over these several thicknesses of cheesecloth. Lay on a loose cover of boards and on this a weight of stone equal to 25 to 30 pounds. Let the cask stand in a warm place for 3 to 4 weeks, during which it will ferment and give off at first a very disagreeable odor. After 48 hours, if brine has not been formed, add a little salt water, about as salty as tears, to cover the cabbage. After two days more, add more salt water, if necessary until brine forms over the top of the board and a scum appears. Remove the cloth cover, taking the brine with it, rinse thoroughly in cold water, wring dry, and return to its place. Continue to do this every few days until it ceases to ferment. This will require 4 or 5 weeks. It is then ready for use and may be stored in any cool, dark place. Sauerkraut is usually made in the fall for winter use but if it is desired to keep what is left for use in summer, squeeze out the brine through cheesecloth. Select a suitable earthenware jar, sprinkle the bottom with salt and pack the sauerkraut in this. Make a brine by dissolving one tablespoon of salt to a quart of cold water. Bring to a boil over a slow fire removing the scum as it rises. Set aside to cool and pour over the sauerkraut. Lay over the top several thicknesses of cheesecloth, and tie over the jar a piece of cotton batting. This will keep until the hottest days of summer.

SWEET POTATO SALAD

Mrs. Harry E. J. Wuensche
McDade, Texas

3 lb. sweet potatoes
1/3 c. sugar
2 Tbsp. melted bacon grease
or margarine

3/4 c. warm water
1/4 c. vinegar
1 small onion
Salt to taste

SWEET POTATO SALAD (Continued)

Boil sweet potatoes, peel and cut in small pieces. Add cut up onions. Mix sugar, warm water, vinegar, salt and melted bacon grease or margarine. Pour over sweet potatoes and mix well. You may add more of each item to suit your taste. Cut up herring may be added also.

** EXTRA RECIPES **



Main Dishes



MEAT ROASTING GUIDE

Cut	Weight Pounds	Approx. Time (Hours) (325° oven)	Internal Temperature
BEEF			
Standing rib roast (10 inch) ribs (If using shorter cut (8-inch) ribs, allow 30 min. longer)	4	1¾	140° (rare)
		2	160° (medium)
		2½	170° (well done)
	8	2½	140° (rare)
		3	160° (medium)
		4½	170° (well done)
Rolled ribs	4	2	140° (rare)
		2½	160° (medium)
		3	170° (well done)
	6	3	140° (rare)
		3¼	160° (medium)
		4	170° (well done)
Rolled rump (Roast only if high quality. Otherwise, braise.)	5	2¼	140° (rare)
		3	160° (medium)
		3¼	170° (well done)
Sirloin tip (Roast only if high quality. Otherwise, braise.)	3	1½	140° (rare)
		2	160° (medium)
		2¼	170° (well done)
LAMB			
Leg	6	3	175° (medium)
		3½	180° (well done)
	8	4	175° (medium)
		4½	180° (well done)
VEAL			
Leg (piece)	5	2½ to 3	170° (well done)
Shoulder	6	3½	170° (well done)
Rolled shoulder	3 to 5	3 to 3½	170° (well done)

POULTRY ROASTING GUIDE

Type of Poultry	Ready-To-Cook Weight	Oven Temperature	Approx. Total Roasting Time
TURKEY	6 to 8 lb.	325°	2½ to 3 hr.
	8 to 12 lb.	325°	3 to 3½ hr.
	12 to 16 lb.	325°	3½ to 4 hr.
	16 to 20 lb.	325°	4 to 4½ hr.
	20 to 24 lb.	300°	5 to 6 hr.
CHICKEN (Unstuffed)	2 to 2½ lb.	400°	1 to 1½ hr.
	2½ to 4 lb.	400°	1½ to 2½ hr.
	4 to 8 lb.	325°	3 to 5 hr.
DUCK (Unstuffed)	3 to 5 lb.	325°	2½ to 3 hr.

NOTE: Small chickens are roasted at 400° so that they brown well in the short cooking time. They may also be done at 325° but will take longer and will not be as brown. Increase cooking time 15 to 20 minutes for stuffed chicken and duck.

MAIN DISHES

CHICKEN BREASTS WITH WINE

Mrs. R. H. Wuensche
Elgin, Texas

3 or 4 chicken breasts
4 Tbsp. flour
1/2 tsp. salt
1/8 tsp. pepper
2 Tbsp. chopped onion

1/2 c. chicken broth, or
1 bouillon cube (chicken)
in 1/2 c. very hot water
1/4 c. dry white wine
1 bay leaf
1/4 c. chopped celery leaves

Mix flour, salt, pepper. Dip chicken breasts in this. Brown chicken in small amount of oil. Dissolve bouillon cube in water, if not using broth. Add wine. Pour over chicken. Add bay leaf, celery leaves, onion. Cover and simmer until done (approximately 30 minutes). More water may be needed. Thicken gravy slightly with flour or cornstarch.

CHICKEN SPAGHETTI CASSEROLE

Mrs. Melvin Dube
McDade, Texas

1 large frying chicken
6 c. water
Salt and pepper
1/4 tsp. cumin
1 large onion, diced
1/4 tsp. garlic powder
3 Tbsp. margarine
1 small can tomato sauce
1 medium can tomatoes

3 tsp. chili powder
1/4 tsp. Worcestershire sauce
Paprika
Celery
1 pkg. spaghetti
1 can Campbell's Golden
mushroom soup
1 can English peas
Grated American cheese

Boil fryer in water with salt and pepper and the cumin. Cool, bone, and dice chicken. Save liquid. Saute onion and garlic in the margarine. Add tomato sauce, canned tomatoes, chopped up, the chili powder, Worcestershire sauce, paprika, celery, salt and pepper. Cook for 10 minutes. Cook the spaghetti in the chicken broth you saved for 15 minutes. Add chicken, sauce, mushroom soup, and English peas to spaghetti. Mix all together. Top with cheese. Bake in 13 x 9 inch baking dish in 350° oven for 30 minutes.

ONE DISH MEAL

Mrs. R. H. Wuensche
Elgin, Texas

1 lb. ground beef
4 Tbsp. shortening
2 tsp. salt

1 c. red kidney beans, canned
1/2 tsp. pepper
1/4 c. chopped onions

ONE DISH MEAL (Continued)

1 c. uncooked rice
1/4 tsp. garlic powder
2 Tbsp. chili powder

1 can (2 c.) tomatoes

Saute beef and onions in shortening. Add remaining ingredients and cook until steaming. Cover, reduce heat. Cook on top of stove for 30 minutes.

HAM LOAF

Mrs. Eloise Hightower
Kansas City, Missouri

1-lb. raw ham
1 lb. fresh veal
2 c. bread crumbs
1/2 c. milk
1 egg

2 Tbsp. chopped green pepper
1/4 tsp. pepper
1 Tbsp. parsley,
finely minced

Grind ham and veal together or have butcher prepare it, combine with remaining ingredients. Shape in loaf, bake in moderate oven at 350° for 1 hour, baste the last half hour with tomato puree.

RANCH-STYLE HASH

Mrs. R. H. Wuensche
Elgin, Texas

Brown 1 pound ground beef. Add:

3 1/2 c. canned tomatoes
1 c. chopped green pepper

1/2 c. chopped onion
1/2 c. uncooked rice

Season with:

1/4 tsp. basil
1/2 tsp. salt

Dash of pepper

Cover and simmer 30 minutes. Top with slices of Velveeta and heat until slices are nicely melted.

BEEF LOAF

Mrs. Albert Jenke
Lexington, Texas

1/2 lb. round steak
1/2 lb. pork
2 c. corn flakes
1 chopped onion
1 egg

1 mashed bud garlic
2 Tbsp. chopped green peppers
Salt-pepper to taste
1 (No. 2) can tomatoes
1/2 tsp. chili powder

Grind beef and pork. Add remainder ingredients. Mix well. Shape in loaf. Bake in iron skillet at 350° for 2 hours. If gravy

BEEF LOAF (Continued)

is desired, cover loaf for first 45 minutes, pour off juice and return loaf to oven uncovered for balance of baking time. Thicken juice from loaf with basic whites sauce before serving.

TURKEY WITH DRESSING (Medium size)

Mrs. Harry E. J. Wuensche
McDade, Texas

Sprinkle turkey with salt and pepper, inside and out. Place turkey in roaster in medium hot oven. Baste with margarine at intervals. For dressing, crumble 1 small loaf stale bread and 1 small 1 small cornbread pone. Add 1 medium onion, chopped fine, a pound of ground meat, browned and enough water for broth. Boil gizzard, heart and neck in salted water until tender. Remove and grind meat, reserving broth for dressing. Combine all ingredients with 4 beaten eggs, add enough broth to have a moist mixture. Season with salt. After 2 hours of baking, remove liquid from roaster for gravy. Stuff cavity of turkey with dressing and place remaining dressing around turkey. Cover and bake another 2 hours or until tender. Test it.

PORK CHOPS TEXAS STYLE

Mrs. E. F. Wendland
Lexington, Texas

6 medium Irish potatoes
Salt and pepper to taste

6 pork chops, 3/4 inch thick
1/2 c. flour

Place potatoes in a casserole dish. Season to taste and cover with hot water. Place flour, salt and pepper to taste in a paper sack. Add chops and shake well. Arrange chops on top of potatoes. Bake 30 minutes at 350°. Turn chops and bake 30 minutes. Yield: 6 servings.

OXEN BUTTER

Mrs. Anna Schimank

3 or 4 slices of bacon,
fried crisp
2 Tbsp. flour

1/3 tsp. salt
1/8 tsp. pepper
2 c. water

Remove bacon from skillet, crumble bacon in small pieces. Mix 2 tablespoons of flour in bacon grease and all other ingredients. Cook until thickness desired. Serve over mashed Irish potatoes.

CHICKEN WITH RICE

Mrs. E. J. Selig
Guy, Texas

1 1/3 c. rice
1 can mushroom soup
1 can water

1 pkg. onion soup mix
1 fryer

Cover bottom of casserole with rice. Cover rice with onion soup mix. Mix mushrooms soup and water and pour over rice. Salt and pepper the chicken and dip in Italian or French dressing. Lay on top of rice mixture. Cover with foil and bake at 350° for 1 1/2 hours.

TEXAS HASH

Mrs. E. F. Wendland
Lexington, Texas

1 c. onion, chopped
2 Tbsp. shortening
1 lb. ground beef
1 c. green pepper
2 tsp. salt
Pepper to taste

1 1/2 Tbsp. chili powder
1/2 c. uncooked rice
1 (12 oz.) pkg. frozen peas
1 (No. 2 1/2) can tomatoes

Saute onions in shortening until brown. Add beef and cook until brown. Stir in green pepper, salt and pepper, chili powder and rice. Place peas in center of mixture. Pour tomatoes over mixture. Cover and bake at 350° for 30 minutes. Yield: 6 servings.

BREAD VEAL CUTLETS

Mrs. August Zach
Giddings, Texas

6 medium veal cutlets
1 tsp. salt
1/4 tsp. paprika
1 tsp. parsley
1/4 tsp. ground cloves

1 c. buttermilk
1 c. flour
1/2 tsp. pepper
1 egg
Juice of 1 lemon

Combine dry ingredients in a wide bowl. In another bowl, mix eggs and milk. Dip cutlets into flour. Mix them in milk, then again in flour to make crust. Fry over medium heat. Place on warm platter. Melt 4 tablespoons of butter in skillet, add lemon juice. Beat 1 minute, then pour over every cutlet. Serve at once.

1 lb. ground meat
 1/8 tsp. black pepper
 1 minced onion

1 tsp. salt
 2 Tbsp. flour
 1/2 c. milk

Cook meat, pepper, salt, onion, milk and flour in skillet until brown. Serve over rice, potatoes or with vegetables.

HOT BJEZE PARIC - DOVE STEW

Mrs. Harry E. J. Wuensche
 McDade, Texas

Season doves with salt and pepper, turn in flour and brown in shortening. Add 3/4 cup water and simmer for about 15 minutes. Gradually add 2 cups beer if you have it on hand and let simmer for another hour or until tender. Thicken gravy with flour.

KATHY'S CHICKEN CURRY

Mrs. A. F. Michalk
 Giddings, Texas

Dice 1 medium size onion and chop 3 cloves of garlic. Fry until golden brown in a little oil. Add 10 curry leaves. Meat suggestions: One pound ground meat made into walnut size balls, seasoned with salt and pepper or 1 pound meat cut into small cubes or pre-cooked chicken. Brown meat well. Add:

1 Tbsp. curry powder
 3 c. broth or tomatoes
 1 c. diced carrots

1/2 tsp. ground ginger
 1 c. diced potatoes
 1 red chili for extra zip

Cook until vegetables are tender or meat is done. There should be liquid covering meat and vegetables, and liquid may be thickened with flour and water. Serve over rice.

BAKED BARBECUED CHICKEN

Mrs. Mary Schimank
 Houston, Texas

1/2 c. ketchup
 2 Tbsp. lemon juice
 1 Tbsp. salad oil
 1 Tbsp. Worcestershire sauce

1 Tbsp. prepared mustard
 1/4 tsp. orange peel

Mix all ingredients, boil about 10 minutes. Cut up a 2 1/2 to 3 pound fryer, place chicken in pan and pour sauce over chicken. Bake about 1 hour. Turn chicken and baste with sauce frequently.

TEXAS LUNCHEON OMELET

Mrs. Louise Wilde Parker
Dallas, Texas

Omelet:

1 lb. pork sausage
1/2 c. chopped onion
1 diced green pepper
1 small jar chopped
pimiento

12 eggs, slightly beaten
1/2 c. milk
Salt and pepper to taste
1/2 c. grated Cheddar cheese

Brown sausage in a skillet until done. Add diced onions and peppers; simmer until tender; drain off drippings. Add pimiento and cheese. Serve omelet filled with meat mixture in folded omelet.

Sauce:

1 (15 oz.) can tomato sauce
1 (2 1/2 oz.) mushrooms,
chopped
1/4 tsp. parsley flakes

Dash cumin powder
1/4 tsp. garlic salt or 1 clove
garlic, chopped fine
Dash pepper

Combine above ingredients and bring to boil. Simmer for 30 minutes. Serve with omelet.

CHICKEN BREAST PORTUGAISE

Mrs. Louise Wilde Parker
Dallas, Texas

6 Tbsp. butter or chicken fat
2 1/2 c. (2 medium) thinly
sliced onions
3 c. green or red pepper,
cut in thin strips
3 c. thinly sliced mushrooms

2 Tbsp. finely minced garlic
4 c. whole canned tomatoes
4 chicken breasts, cut in half
Salt and pepper to taste
1/3 c. white wine
1/3 c. chicken broth

Saute onion, garlic and pepper in heated butter until tender. Cook 3 minutes. Add mushrooms and stir; then tomatoes, salt and pepper. Lightly brown chicken in butter and chicken fat until browned, 3-5 minutes. Add prepared tomato mixture to chicken and cook covered, for 10-12 minutes. Then add white wine and broth. Cook additional 20 minutes. Sprinkle with parsley to serve. Delicious served over Saffron rice.

CHICKEN FRIED STEAK

Mrs. August Zoch
Giddings, Texas

About 1/2 hour before preparing round steak, put on tenderizer, then cut into small pieces. Beat well; put on salt and pepper (scant), use 1 egg and 1 cup water and salt and pepper (scant). Add flour to make soft batter. Heat cooking oil; then dip pieces in plain flour,

CHICKEN FRIED STEAK (Continued)

then in batter; again in plain flour. Fry until brown, turn and brown other side. Put on platter. Use left over batter to make gravy. Add milk or water; spoon on steak. Serve hot.

ALL IN ONE DINNER

Mrs. Carolyn Dube
Houston, Texas

2 Tbsp. cooking oil	1/3 c. catsup
Blade or round bone beef, 4 to 5 pounds	1 1/2 tsp. salt
1 medium garlic, crushed	1/4 c. chopped parsley
1 large onion, chopped	6-8 medium potatoes peeled and cut in half
1 c. chopped celery	1 1/2 Tbsp. cornstarch
1 (12 oz.) can lemon lime soda	Enough cold water to mix starch

Brown meat on both sides in hot oil in a large pan. Add garlic, onions and celery. Stir in lemon lime soda, catsup, salt and parsley. Cover and simmer 2 1/2 to 3 hours or until meat is tender. Add carrots and potatoes during the last 40 minutes of cooking. Remove meat and vegetables and arrange on serving dish. Stir a small amount of cold water into cornstarch to make a smooth mixture. Add to liquid in pan and cook, stirring constantly, until slightly thickened. Serve sauce over meat.

MEAT BALLS

Mrs. E. F. Wendland
Lexington, Texas

1 lb. pork	Salt and pepper to taste
1 lb. veal	1/2 c. condensed milk
1 medium onion	Pinch of allspice
2 eggs	2 slices toast

Mix meat once and mix other ingredients and grind again. Form into balls and fry slowly until done.

LARDED GROUSE

Beatrice Tschatschula
Giddings, Texas

On each bird lay thin slices of bacon until bird is completely covered. Wrap with string to keep in place. Put in roasting pan and pour over birds sufficient water to provide basting. Roast for 20-25 minutes at 400°. Remove strips of bacon, brush birds with melted butter, dredge with flour and place in oven again until the birds turn a rich brown.

ORANGE-GLAZED PORK CHOPS

Mrs. August Zoch
Giddings, Tex.

4 pork chops about 3/4 inch
thick
Salt and pepper
1/2 c. orange

2 Tbsp. brown sugar
2 Tbsp. orange marmalade
1 Tbsp. vinegar

Trim fat from chops, heat fat in skillet; when you have about 1 tablespoon melted fat, brown chops on both sides in hot fat; season with salt and pepper. Simmer until done.

SHARP PIMIENTO CHEESE

Mrs. Rex Robinson (nee Elsie Zwahr)
Lubbock, Texas

1 large can of Pet milk
1/2 tsp. salt
1 Tbsp. sugar

1 lb. sharp cheese
1 large jar (4 oz.) diced
pimiento

Cut the cheese into very small pieces and melt over a low flame, beforehand, mixing all of the ingredients together. This makes enough for two small containers.

VENISON STEAK

Gladys Saegert
Giddings, Texas

1 lb. venison (1 inch
thick steak)
3 Tbsp. flour
2 c. milk

2 garlic cloves
1 c. flour
1/4 c. oil
Salt and pepper to taste

Cut into serving pieces and tenderize venison. Dip into flour, brown in cast iron skillet in oil. Remove meat. When brown and stir 3 tablespoons flour into oil. Gradually add 2 cups milk. Cook until thick. Add seasoning and steak. Place onion slices on top of steak. Cover and bake at 250° - 300° for 2 hours.

DORITO DELIGHT

Mrs. Harold Biar
Thorndale, Texas

1 pkg. Doritos tortilla
chips (6 1/4 oz.)
1 lb. lean ground meat
1 medium onion, chopped fine
1 can evaporated milk (13 oz.)

1 can cream of mushroom soup
(undiluted)
1 can cream of chicken soup
(undiluted)
1 can green chilies (4 oz.)
2 c. grated American cheese

Place tortilla chips in bottom of 13 x 9 inch pan. Brown ground meat with onion. Add evaporated milk, cream of mushroom

DORITO DELIGHT (Continued)

and cream of chicken soup, and green chilies. Pour over Doritos. Sprinkle grated cheese over mixture and bake for 20 minutes at 350°. Serves 6.

CHICKEN AND RICE CASSEROLE

Mrs. William Koppelman
Austin, Texas

2 (10 1/2 oz.) cans cream of
mushroom soup
1 c. light cream
1 c. grated sharp Cheddar
cheese
1/2 c. grated Parmesan
cheese
1 1/2 Tbsp. minced onion

1 Tbsp. prepared mustard
1/8 tsp. pepper
4 c. cooked rice
4 c. cubed cooked chicken
1 (1 lb. 4 oz.) can carrots
and peas
1 (3 1/2 oz.) can French-fried
onion rings

Blend soup with cream; cook over low heat until hot, being careful not to boil. Stir in cheeses, onion and seasonings; remove from heat. Combine sauce, rice and chicken. Alternate layers of rice mixture with carrots and peas in lightly buttered 3 quart casserole. Sprinkle top with onion rings. Bake, uncovered at 350° for 15 to 20 minutes or until the mixture is bubbly. Yield: 10 servings.

SHRIMP CREOLE

Mrs. Sidney Bush
Houston, Texas

1 lb. peeled and deveined
shrimp
6 stalks celery, chopped
1/2 c. green pepper, chopped
1 onion, chopped
1 clove garlic, chopped

1 Tbsp. salad oil
1 (No. 303) can tomatoes
1 (10 1/2 oz.) can tomato sauce
1 Tbsp. Worcestershire sauce
1 tsp. Tabasco sauce

Cook, clean and devein shrimp. Cook celery, pepper, onion and garlic in oil until tender. Add all other ingredients except shrimp and simmer for 45 minutes. Add shrimp and simmer for 15 minutes longer. Serve over hot cooked rice. Yield: 6 to 8 servings.

KING RANCH CHICKEN

Mrs. Sidney Bush
Houston, Texas

1 (3 lb.) chicken
1 medium onion, sliced
1 stalk celery, cut in
3 inch pieces

2 1/2 tsp. salt
Water to cover chicken
1 can cream of chicken soup

KING RANCH CHICKEN (Continued)

In a covered saucepan put the chicken, onion, celery and salt. Cover with water and cook until chicken is done. Remove chicken bones and cut meat into cubes. Heat together soup, tomatoes, and strained chicken broth. In a 2 quart greased casserole, place a layer of tortillas strips, chicken, then chicken soup, stock and cheese. Repeat layers until all ingredients are used. Bake at 250° for 20 minutes. Lower temperature to 200° and cook 40 minutes longer.

SWEET AND SOUR CHICKEN

Laurencia Lowe
Houston, Texas

1 Tbsp. olive oil
2 sticks celery, cut diagonally
2 green onions, cut diagonally
1/2 medium green pepper, diced
1 (8 oz.) can tomato sauce
1/4 c. brown sugar

1/4 c. Worcestershire sauce
1/4 c. vinegar
1 tsp. celery seed
1 tsp. chili powder
1 tsp. salt
1/8 tsp. pepper
Few drops Tabasco sauce
4 skinned chicken breasts

In large skillet, soften celery, green onion and green pepper in olive oil. Braise breasts in oven at 450° for 15 minutes. Combine all other ingredients in skillet and simmer for a few minutes. Add chicken and simmer, breasts side down for 30 minutes. Serve with wild rice and your choice of vegetables.

SALMON (PATTIES) CROQUETTES

Mrs. John Dube, Sr.
McDade, Texas

1 can salmon
2 eggs

1 c. mashed potatoes
1 c. cracker crumbs

Mix together. Form in patties rolled in crackers crumbs and fry in shortening until brown on both sides.

ELSIE'S APPLEKRAUT WITH SAUSAGES

Robert R. (Bob) Robinson
Lubbock, Texas

1 large can sauerkraut
1 can Comstock brand pie apples

1 botton garlic, minced
1 c. apple juice
1 pkg. all meat Vienna sausages

Mix the above ingredients together and cook on top of the stove for a long time, adding additional apple juice if needed. Do not

ELSIE'S APPLEKRAUT WITH SAUSAGES (Continued)

substitute ingredients and especially do not substitute onion for the garlic. This makes a large serving.

ROBINSON SPECIAL

Robert R. (Bob) Robinson
Lubbock, Texas

2 lb. ground lean meat
1/2 lb. oleo (or butter)
1 (No. 2 1/2) c. tomatoes
1 can tomato soup
1 can cream style corn
1 can zucchini squash

1 c. water
1 hot pepper pod
1/4 c. chili powder
2 large onions, chopped
2 celery sticks, chopped
1 pkg. spaghetti

Melt the oleo (or butter) and add the ground meat. Let the meat brown slowly and then add the onions and celery and cook for awhile. Afterwards, add the remainder of the ingredients, except the spaghetti, and cook. In a separate pot, fill with water and same salt, and after bringing it to a boil, add the package of spaghetti and cook. When the spaghetti is done, drain off the water and add it to the meat mixture, heating the mixture thoroughly and adding salt and pepper to taste. This makes a large quantity and is good served with a combination salad and either French or garlic bread.

TACOS A LA VALDEE

Robert R. (Bob) Robinson
Lubbock, Texas

2 lb. ground lean meat
1 small potato, grated
2 tsp. corn meal
1 Tbsp. onion, (dehydrated)
2 jalapeno peppers, cut up
1 pkg. Lawry's taco mix
1 c. water

Taco shells
Grated cheese
Shredded lettuce
Chopped onions
Cut up tomatoes

Mix the meat, potato, corn meal, diced onions, peppers, taco mix and water together and cook slowly on top of the stove. Fry the taco shells in grease, afterwards, adding the meat mixture and topping off the tacos with the cheese, lettuce, onions and tomatoes. A casserole can be made using the same ingredients. Place a layer of taco shells (or corn tortillas) on the bottom of a Pyrex baking dish. After the meat mixture has been cooked on top of the stove, pour it over the shells, adding grated cheese to the top. Afterwards, warm in the oven until the cheese is thoroughly melted. The servings can then be topped off with the lettuce, tomatoes and onions.

COCA COLA HAM OR BEEF ROAST

Robert R. (Bob) Robinson
Lubbock, Texas

- | | |
|--------------------------------------|-----------------------------|
| 1 onion, chopped big
(optional) | 1/4 c. Worcestershire sauce |
| 1 Bell pepper, chopped
(optional) | 1/4 c. A-1 sauce |
| 1/2 c. ketchup (optional) | 1/2 c. vinegar |
| 2 or 3 small bottles of
Coca Cola | 4 Tbsp. smoke sauce |
| | Flour (for gravy) |
| | Black coffee (for gravy) |

Mix all the ingredients (except for the flour and coffee) and pour over the meat, afterwards baking the meat in the oven at 350°. More coke can be poured over the meat from time to time or can be dipped from the mixture and spread over the meat. After the meat is done, remove it from the pan to a platter. Then, in order to make a gravy which is very good, simply dip off the grease from the mixture, afterwards adding a little flour and black coffee to the ingredients mixture.

SAUSAGE BALLS

Mrs. Harold Biar
Thorndale, Texas

- | | |
|---------------|---------------------------------|
| 1 c. Bisquick | 1/4 lb. bulk pork sausage |
| 3 Tbsp. milk | 2 1/2 oz. grated Cheddar cheese |

Combine ingredients, make small balls, and bake on ungreased cookie sheet for 10 to 15 minutes at 350°. Yields: 35 balls.

SHORT RIB POT ROAST

Mrs. Homer Hudles
McDade, Texas

Cut the meat in small pieces.

- | | |
|--|-------------------------|
| 2 level Tbsp. flour | 3 level Tbsp. drippings |
| 1 qt. water | or other fat |
| Seasoning, onions, carrots,
and turnips | |

Melt the drippings in a heavy saucepan or iron skillet. Roll meat in flour and brown on all sides. Pour the 1 quart boiling water over and cover tightly. Simmer until meat is tender. Prepare the vegetables and cut in pieces. Season meat, add vegetables and cook until done. Add more water if needed. Remove meat and vegetables to platter. Mix 2 tablespoons flour in a little water and add to the skillet for gravy.

DAY AHEAD BRISKE T

Mrs. Henry Knowles
Atchinson, Kansas

4 to 5 lb. brisket	2 medium stalks celery
1 pkg. dry onion soup mix	1 c. bottled chili sauce
1 medium onion, sliced and separated into rings	1/2 c. water
	1 can (12 oz.) beer

Brown brisket on all sides in small amount of cooking oil. Drain off grease. Sprinkle dry onion soup mix over meat and arrange onion rings and celery on top. Combine chili sauce and water. Pour around meat. Bake covered in preheated 350° oven. Baste meat occasionally with cooking liquid. Allow 45 minutes per pound. About 45 minutes before meat is done, pour beer over top. Continue to bake covered until done. Refrigerate meat in cooking liquid overnight. Remove grease that rises to top. Slice meat across grain. Heat meat and serve in cooking liquid.

EGGPLANT WITH SHRIMP

Sandy Smith
Houston, Texas

2 Tbsp. oleomargarine	1 large pinch thyme
2 large onions, chopped	Salt to taste
4 cloves garlic, chopped	Tabasco pepper sauce to taste (little amount)
1 ham bone or ham hock	1/2 lb. small or medium shrimp, peeled and cleaned
1 large eggplant	Ritz crackers, crumbled
1 Tbsp. dehydrated parsley	
1 bay leaf	

Saute chopped onions and garlic in oleo. Add ham bone and diced eggplant and cover the pot. Keep fire low. Cook about 15 minutes or until eggplant is soft. Cut shrimp into bit size pieces. Add seasoning and shrimp to eggplant. Stir, let cook covered for 5 minutes. Crush enough Ritz crackers to soak up extra liquid in pot. Turn off heat. Stir in cracker crumbs. Place in baking dish and cover with buttered bread crumbs (optional). Bake 5 or 10 minutes with crumbs on top.

FRESH BRISKE T FEAST

Mrs. August Zoch
Giddings, Texas

Place 1 (3 to 3 1/2 pound) fresh boneless beef in Dutch oven; add 6 medium onions, halved, 2 stalks celery, 1 tablespoon salt, 1/4 teaspoon pepper and 10 whole cloves. Barely cover with water, simmer, covered 3 to 4 hours. About 45 minutes before meat is done, add 4 to 5 medium potatoes, pared and halved. Transfer meat and vegetables to hot platter; keep hot. If desired, thicken broth to make gravy, or pass horseradish sauce. Slice meat across grain. Serves 8 to 10.

SQUASH LOAF

Mrs. Beatrice Tschatschula
Giddings, Texas

1 qt. boiled squash, drained,
mashed
1/2 c. flour
1/2 c. corn meal

1 large onion, chopped
2 eggs
1 tsp. salt
1/2 tsp. pepper

Combine all ingredients and pour into well greased casserole. Cook in 350° oven until well set and slightly browned. Serve hot. For a main dish touch, add 1/4 pound hamburger meat before pouring into casserole.

KEN'S TEXAS SPAGHETTI

Brown 1 pound ground meat in skillet. Dice 1 medium onion and fry on small amount of oil. Combine meat and onion in pot and add two small can tomato sauce or 1 large can. Dice 1/2 medium sized Bell pepper and add to mixture. Add enough water to give soupy appearance to mixture. Cook over medium heat until mixture thickens, (about 1 hour). More water may be added. Salt and pepper to taste.

CHUCK ROAST

Bea Tschatschula
Giddings, Texas

Line pan with foil large enough to wrap roast. Add Accent, 3 tablespoons A-1 sauce, 1 package dry onion soup and 1 can mushroom soup. Seal and cook 3 hours at 350° or according to size at roast. Add 1/2 soup can of water for more gravy.

STEAK KABOBS

Mrs. Carol Lester
Pearland, Texas

3/4 c. dry red wine
3 Tbsp. olive oil
3 Tbsp. lemon juice
2 cloves garlic, minced

1/2 tsp. salt
1/4 tsp. rosemary
1/4 tsp. thyme
Sirloin steak, cut in 1 inch cubes

Mix all ingredients. Marinate cubed steak in mixture overnight in refrigerator or 6 to 8 hours. On Kebob sticks, cherry tomatoes, Beel peppers, onions, yellow squash and cook over low coals on barbecue pit until desired doneness, approximately 15 minutes.

MEAT LOAF

Mrs. R. H. Wuensche
Elgin, Texas

1 egg, slightly beaten
1 1/2 tsp. Worcestershire
sauce
1 tsp. salt
1 tsp. dry mustard

1/8 tsp. pepper
1 1/4 lb. ground chuck
1 c. cottage cheese
1/2 onion, minced

Mix all ingredients together. Bake in well greased loaf pan at 350° for 50 to 60 minutes. Let stand a few minutes before removing from pan.

DOVE AND RICE SOUP

Bea Tschatschula
Giddings, Texas

6 doves or 2 squirrels
1 c. rice
2 medium potatoes
2 tsp. onions, chopped fine

1/4 tsp. black pepper
Dash of nutmeg
1 tsp. parsley
1 or 2 medium tomatoes.

Mix ingredients altogether.

SAUERKRAUT SKILLET

Mrs. R. H. Wuensche
Elgin, Texas

1 lb. bulk pork sausage
1 1/2 c. sauerkraut, drained
and rinsed
1 c. sour cream

1 clove garlic, crushed
Salt, pepper, paprika
3/4 c. croutons

Preheat fry pan. Saute sausage until brown. Add sauerkraut and sour cream and garlic and cook 15 minutes. Sprinkle lightly with salt and pepper; taste and season if necessary. Sprinkle with paprika, then with croutons.

SPAGHETTI

Mrs. Chuck Fromme
Elgin, Texas

Brown 1 pound of special ground meat. Salt and pepper. Add:
2 pods garlic
1 can tomatoes (small)

1 small can of mushrooms

Simmer 30 minutes and top with grated cheese. Pour over cooked ready-cut spaghetti.

PORCUPINE MEAT BALLS

Mrs. E. J. Selig
Guy, Texas

Mix 1/4 cup Campbell's tomato soup with 1 pound ground beef, 1/4 cup uncooked rice, 1 egg (slightly beaten), 1/4 cup minced onion, 2 tablespoons minced parsley, 1 teaspoon salt. Shape into balls about 1 1/2 inch diameter. Brown in 2 tablespoons shortening with 1 small garlic clove, minced. Blend in the rest of the can of soup and 1 cup water. Cover and simmer about 40 minutes or until rice is tender, stirring now and then to turn meat balls.

SALMON LOAF OR PATTIES

Mrs. Alfred Iselt
Houston, Texas

2 (1 lb.) drained salmon
4 eggs
1 1/2 c. milk
3 c. coarsely crumbled
crackers
2 Tbsp. lemon juice

1/2 c. celery
1/2 c. chopped onions
1/2 tsp. salt
Dash pepper
1/4 c. melted margarine

Flake salmon and combine with well beaten eggs, liquid drained from salmon and remaining ingredients. Put in greased loaf pan and bake at 375° for 1 hour or shape in patties and roll in corn flakes and fry in hot oil or grease. For smaller amount of serving, divide recipe in half.

BARBECUED CHICKEN

Miss Virginia Iselt
Houston, Texas

2 frying chickens, 2 1/2 - 3
lb. each
2 Tbsp. cooking oil
1 medium garlic, crushed
1 medium onion, grated
2 (8 oz.) cans tomato sauce
Dash Tabasco sauce

1/4 c. catsup
1/3 c. brown sugar
2 Tbsp. vinegar
1 Tbsp. Worcestershire sauce
1 Tbsp. soy sauce
1 Tbsp. salt
2 tsp. prepared mustard

Saute garlic and onions lightly in oil in heavy saucepan. Stir in tomatoes sauce, catsup, brown sugar, vinegar, Worcestershire sauce, soy sauce, salt, mustard and Tabasco sauce. Mix well. Simmer uncovered, about 12 minutes. Makes 2 cups sauce. Cut chicken half or quarter, then place on rack and brush with sauce and bake in 350° oven about 1 to 1 1/4 hours. Baste with sauce about every 15 minutes.

HOT STEAK SANDWICH

Mrs. Bobby Gruetzner
Elgin, Texas

1 medium round steak, cut in sandwich size. Season with salt, pepper and meat tenderizer. Put steak on ungreased grill or fry pan and fry until steak is done. In a saucepan combine these ingredients:

1/2 c. oleo	1 1/2 Tbsp. Worcestershire
3 Tbsp. steak sauce	sauce
1/2 onion, cut fine (if desired)	

Toast bread and spread with above sauce. Add meat. Serves 6 sandwiches.

COMPANY CHICKEN LOAF

Mrs. Carolyn Dube
Houston, Texas

3 eggs, beaten	1 large green pepper, minced
1 tall and small can Pet milk	1 small onion, minced
7 slices of bread	1 tsp. celery salt
3 cans chicken noodle	1 tsp. salt
soup, drained	1/2 tsp. pepper
4 c. cut up chicken (6 lb. hen)	About 1 c. crushed potato chips

Soak bread crumbs in mixture of eggs, milk and broth. Add other ingredients except potato chips. Mix well and pour into well greased 9 1/2 - 13 inch pan. Cover with potato chips and bake uncovered 1 hour in 325° oven. Serve with sauce made of 1 can cream of mushroom soup heated with 1 1/2 can milk.

SPECIAL RAREBIT SANDWICH

Mrs. Louise Wilde Parker
Dallas, Texas

2 c. grated Cheddar cheese	3 Tbsp. chopped finely pimiento
or Velveeta cheese food	1/2 tsp. salt
1/2 c. chopped fresh tomatoes	1/4 tsp. pepper
3 Tbsp. chopped fresh	1/2 to 1 tsp. chili powder
green pepper	

Combine ingredients and mix well. Toast bread on one side. Turn when toasted and spread mixture generously on untoasted side of bread. Put under broiler until melted.

PICKLED HERRINGS

Mrs. E. F. Wendland
Lexington, Texas

6 salt herring
1/2 c. water
1/2 c. apple cider
4 Tbsp. sugar

12 whole allspice
1 red pepper
1 tsp. black pepper
2 onions

Soak in water overnight. Remove skin and bones. Cut in 1 1/2 inch lengths. Cut onions in rings. Combine all ingredients and put in covered glass jars. Let stand in refrigerator several hours before serving.

BEER BRAISED SAUSAGES

Mrs. R. H. Wuensche
Elgin, Texas

Prick 2 pounds pork sausages all over with tines of a fork to let fat cook out. Cook in a large skillet, turning until brown. Transfer to a platter and keep warm. Pour off all but 3 tablespoons fat from the skillet. Saute 4 medium onions thinly sliced in fat until soft. Add 1 (12 ounce) can or bottle of beer, 1/2 teaspoon salt and 1/4 teaspoon pepper. Heat to boiling, reduce heat; simmer covered 10 minutes. Return sausages to skillet and cover. Simmer 25 minutes longer. Serve with potatoes.

GREAT STEAK SAUCE

Mrs. August Gruetzner
Elgin, Texas

1 stick margarine
3 Tbsp. A-1 sauce
1 1/2 Tbsp. Worcestershire
sauce

1/4 tsp. salt
2 Tbsp. chopped green onions,
tops also
1 small jar sliced mushrooms

Heat just until margarine melts. Stir well. Serve with or over broiled steak.

COUNTRY MEAT PIE

Mrs. Bobby Gruetzner
Elgin, Texas

Crust:

1/2 (8 oz.) (1/2 c.) tomato
sauce
1/2 c. bread crumbs
1 lb. ground beef
1/4 c. chopped onion

1/4 c. chopped green pepper
1 1/2 tsp. salt
1/8 tsp. oregano
1/8 tsp. black pepper

Combine these ingredients and mix well. Put meat mixture into bottom and pinch 1 inch flutings around the edges of a greased 9 inch pie plate. Set aside. Make filling.

COUNTRY MEAT PIE (Continued)

Filling:

1 1/2 c. Minute rice	1 c. American cheese,
1 c. water	grated
1 1/2 (8 oz.) can (1 1/2 c.) tomato sauce	1/2 tsp. salt

Combine Minute rice, tomato sauce, salt, water and 1/4 cup of the grated cheese. Spoon rice mixture into meat shell. Cover with foil. Bake in a moderate oven at 350° for 25 minutes. Uncover and sprinkle top with remaining cheese. Return to oven and bake uncovered, 10 to 15 minutes longer. Cut into pie-shaped pieces. Makes 5 or 6 servings.

MEXICAN CHILI

Mrs. August Gruetzner
Elgin, Texas

2 pounds chili meat cooked in water to cover until tender.
Add 1 can tomato paste mixed with:

1 Tbsp. cumin powder	4 Tbsp. chili powder
2 cloves garlic, mashed	

Simmer 1/2 hour and serve. If thickening desired, stir in 2 or 3 tablespoons Masa Harina or 2 to 4 tablespoons flour that has been mixed smooth in small amount of water. Stir in at last, heat 10 minutes.

SLAVIC OVEN STEW

Mrs. Mary Schimauk
Houston, Texas

10 medium onions, minced	5 pork chops
8 to 10 large tomatoes, sliced	1 egg plant
1/2 c. uncooked rice	6 green peppers
6 to 8 potatoes, pared and sliced	1 c. diced okra
5 lamb chops	Salt and pepper to suit taste
	2 Tbsp. butter

Cover bottom of roaster with onions, arrange half of tomatoes on onions and then spread rice over tomatoes. Then add potatoes, then chops; alternate lamb and pork chops. Pare and dice eggplant, remove seeds from pepper and then cut into thin rings. Cover chops with diced eggplant and pepper slices, add another of tomatoes, cover with a layer of okra. Sprinkle with salt and pepper and dot with butter. Cover roaster and bake in a hot oven at 450° for 1 hour. Then remove cover, continue cooking at 350° for 30 minutes longer.

BUTCHERING HOG (Zarezach Swinjow)

Mrs. Harry E. J. Wuensche
McDade, Texas

In years past, the people didn't have refrigeration so they butchered the hogs and preserved the hog meat like the following recipes.

After the hog is killed, a long knife is inserted right underneath the neck to drain the blood for blood sausage. Then put the hog on a slide or boards. Have an iron wash pot (that has fire around it) with almost boiling water ready to be poured on the hog. Take a sharp butcher knife and scrape the hair off. Use a single tree from a plough. Fasten each foot of the hog on each end of the single tree. Attach a rope with a pulley and pull it up on a limb of a tree so it will be raised high enough to dress the hog.

Cut the head off for head cheese sausage. You can also make Koch sausage. Dress the hog and cut it in half. Take the halves of the hog to a place (table or shelf) where it can be cut up. Remove all bones. Keep fat for lard, lean meat for sausage. You should cut up, two hams, two bacon sides and two shoulders. The shoulders, if desired, may be used for sausage, to be mixed with the lean meat.

At night, spread everything out on tables, so it will get cool. Next morning, cover bacon, ham and shoulders thickly with salt and stack it. Cover the stack with paste board box. Leave it like this for two weeks. Then hang the meat fastened to poles in smoke house to be smoked for several hours a day for two weeks until it looks light brown. It has been cured. Nowadays, you may buy cured salt and just pack it for a few days in the salt and hange the meat up and smoke it. Hogs should always be killed in freezing weather.

HTOVA TWAROCK KATBASCA (HEAD CHEESE SAUSAGE OR COOKED SAUSAGE)

Mrs. Harry E. J. Wuensche
McDade, Texas

1 hog head
2 kidneys
1 heart

Left over rinds
2/3 c. salt
1/6 c. pepper, more if desired

Cut up the head, remove bones. Boil all the meat together and after it's done, season with salt and pepper. Stuff in large casings. Simmer in the same water for 1 hour (not boiling water). Remove and put on table or shelf, put board over it. Stick it with heavy needle, so juice will run out. Next morning, hang up to smoke for a few days (for 1 hour each day). If you don't make blood sausage, use the liver and tongue in another recipe.

HOG BONES

Mrs. Harry E. J. Wuensche
McDade, Texas

Spareribs, spine, feet and other bones should be cut up and put in a crock. Make a brine of water and salt. Add enough salt to the water so an egg will float on top of salt water. Pour over bones. Put a plate over it so water will cover bones. Tie crock with big cloth. Will keep a long time. Take out to boil for eating at anytime.

KRAF KATBASCA - BLOOD SAUSAGE Mrs. Harry E. J. Wuensche
McDade, Texas

9 lb. lean pork	1 qt. hog blood
3 lb. fatty meat	2/3 c. salt
1 tongue	1/3 c. pepper
1 Tbsp. cloves	1 Tbsp. allspice

Grind meat, add the tongue that has been boiled until tender, skinned and cubed. Add the blood that was drained from the hog at the time of butchering and stirred constantly until cool. Add salt, pepper and spices. Mix thoroughly. Stuff into big straight casings 6 to 8 inches long. Tie securely at both ends and in water for 1 hour. To cure, hang and smoke for a few days, 1 hour each day. It can be refrigerated also.

SAUSAGE - KATBASA

Mrs. Harry E. J. Wuensche
McDade, Texas

20 lb. pork	7 1/2 tsp. black pepper or
15 tsp. salt	more

Grind meat, mix with salt and pepper and 1 garlic or sage if desired. Mix well. Use a stuffer to stuff into casings. Hang on poles and smoke it for about 2 to 3 days, 2 hours every day. Now it can be refrigerated. It can also be cooked in oven, when done, cut up and put in fruit jars and pour lard over it. Seal jars.

JATRA KATBASA - LIVER SAUSAGE

Mrs. Harry E. J. Wuensche
McDade, Texas

12 lb. ground fatty pork	2/3 c. salt
1 whole hog liver	1/6 c. black pepper
1 tsp. allspice	1 tsp. cloves

Weigh the 12 pounds of fatty pork, add the raw ground whole liver, salt, pepper, cloves and allspice; mix well. Stuff into big casings about 6 to 6 1/2 inches long. Tie securely. Simmer in large pot of water (not boiling) about 30 minutes. To cure, smoke several days. Now-a-day, it can be refrigerated.

RENDERING LARD - SCHMAUTZ WUCKRITSCH
Mrs. Harry E. J. Wuensche
McDade, Texas

Grind the fat part of hog. Put it in an iron pot with a slow fire around it. Stir occasionally at first. Cook until cracklings are light brown. Towards the end of cooking, watch closely and stir as it burns easily. Strain and put in containers. Ready to use. Cracklings may be used in corn bread.

BEAU CASSEROLE

The Club

Mix:

2 cans pork and beans
1 can ranch style beans
3/4 c. brown sugar

1 c. cheese
1/2 c. onions
Salt, pepper and paprika

Bake 1/2 hour.

LAMB STEW

Mrs. August Zoch
Giddings, Texas

1 to 2 pounds lamb neck
3 Tbsp. all purpose flour
2 c. stock or bouillon
2 tsp. salt
1/4 tsp. pepper
1 tsp. thyme

2 bay leaves
1 (No. 2) can tomatoes
2 medium size potatoes,
peeled and diced
1 c. sliced carrots
1 (10 oz.) frozen cut green beans

Brown lamb in greased skillet (medium heat). Drain excess fat. Blend in flour. Add stock or bouillon, salt, pepper, thyme, bay leaves, tomatoes, potatoes and carrots. Mix well. Cover and continue to cook 30 minutes, stir occasionally. Stir in corn and beans. Cover and continue to cook over medium heat 20 minutes or until vegetables are tender. Stirring now and then, during cooking. Add a small amount of water from time to time.

MEAT PATTIES

Mrs. R. H. Wuensche
Elgin, Texas

1 lb. ground chuck
1 tsp. salt
2 Tbsp. onion, chopped
1/8 tsp. pepper

1 egg
1/3 c. wheat germ
1/2 c. milk

In a bowl, mix ground chuck, onion, egg and seasonings. Add wheat germ and milk. Mix well. Make into patties. Fry in 1/3 cup oil until well done.

STEAM BAKED GOOSE

Mrs. Harry E. J. Wuensche

1 (10 to 12 lb.) goose
1 Tbsp. salt
2 Tbsp. melted fat
2 c. water
1/4 tsp. black pepper
1 small onion

1 clove garlic
1/2 c. coarsely ground
green pepper
Now-a-day, 1 (10 1/2 oz.) can
condensed cream of mushroom soup is added

Rub 1 teaspoon salt inside body cavity of goose. Stuff cavity and neck with bread dressing. Skewer and lace skin openings with string. Tie legs and wings close to body. Brush goose with melted fat. Place in bottom of roaster pan, breast side up. Add remaining salt, pepper, onion, garlic and green pepper to water. Bake covered, in slow 300° oven for 2 hours. Remove from oven. Skim off all goose fat from broth. Add mushroom soup, return goose to oven. Bake uncovered 2 hours longer (or until done) basting frequently with broth. Remove bird to serving platter and make gravy in roasting pan.

Delicious Bread Stuffing for Goose:

8 c. dry bread crumbs
2 eggs
2 c. coarsely ground carrots
2 small onions, coarsely ground
1 (10 1/2 oz.) can condensed
cream of mushroom soup
1/2 lb. bulk pork sausage

1/2 lb. round steak, ground
Goose heart, liver and gizzard
ground together
1 tsp. sage
1/2 tsp. sweet marjoram
1/8 tsp. cinnamon
1/8 tsp. nutmeg
2 tsp. salt

Blend all ingredients thoroughly in large mixing bowl. Stuff goose cavity and neck. Makes 12 cups stuffing or enough for 10 to 12 pound goose.

DUMPLINGS

Mrs. Mary Schimank
Houston, Texas

1 c. flour
1/2 tsp. salt
1/4 to 1/2 c. milk

1 tsp. shortening

Sift the dry ingredients. Cut in the shortening and add enough milk to make a soft dough. Drop by teaspoonfuls into chicken broth or over top of a beef or chicken stew and steam about 15 or 20 minutes.

SPANISH ROYAL

Mrs. August Gruetzner
Elgin, Texas

1 lb. ground beef
1 tsp. salt
Dash pepper
1 tsp. chili powder
1 beaten egg
2 garlic cloves, mashed
(This gives the flavor)

1 small can good chili
1 small can Ranch style beans
Dash Tabasco sauce, if desired
Grated cheese
Onion, if desired

Mix meat, seasonings and egg. Shape into 6 patties. Fry lightly in greased frying pan, drain. Pour chili and beans over; heat in 350° oven until bubbling hot. Add cheese and onions. Slop under broiler until cheese begins to melt.

FOUR DAY QUICK CORNED BEEF

Mrs. August Gruetzner
Elgin, Texas

8 lb. brisket (or less
3 cloves garlic, mashed
3 tsp. salt peter (can be
purchased at drug store)

4 Tbsp. salt
2 Tbsp. allspice
1 Tbsp. sugar

Mix all ingredients. Rub into meat. Wrap in heavy duty foil and refrigerate 4 days. Do not unwrap. Cook in foil 4 hours at 325° in oven. Slice thin across grain and serve with dark bread and boiled cabbage or slaw.

TEXAS JOE

Mrs. August Zoch
Giddings, Texas

1 lb. cooked roast beef,
sliced very thin pieces
2 1/2 lb. ground beef
1 medium sized onion, chopped
3 cans (8 oz.) tomato sauce
2 Tbsp. vinegar

2 Tbsp. prepared mustard
2 Tbsp. chili powder
1 1/2 tsp. salt
1/4 tsp. pepper
1/4 tsp. red hot pepper
1 can (16 oz.) kidney beans

Cook ground beef, onion and garlic in frying pan until brown. Pour off drippings (if any). Combine tomato sauce, mustard, vinegar and chili powder, salt, pepper and red pepper. Mix well. Add tomato sauce mixture and beans to ground beef; cover and cook slowly for 25 minutes. Add roast beef to ground beef mixture and continue cooking 5 minutes or until heated through. Yield: 8 cups.



Breads, Rolls, Pastries



EQUIVALENT CHART

3 tsp.	1 Tbsp.	1/4 lb. crumbled Bleu cheese	1 c.
2 Tbsp.	1/8 c.	1 lemon	3 Tbsp. juice
4 Tbsp.	1/4 c.	1 orange	1/3 c. juice
8 Tbsp.	1/2 c.	1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled
16 Tbsp.	1 c.	2 c. fat	1 lb.
5 Tbsp. + 1 tsp.	1/3 c.	1 lb. butter	2 c. or 4 sticks
12 Tbsp.	3/4 c.	2 c. granulated sugar	1 lb.
4 oz.	1/2 c.	3 1/2-4 c. unsifted powdered sugar	1 lb.
8 oz.	1 c.	2 1/4 c. packed brown sugar	1 lb.
16 oz.	1 lb.	4 c. sifted flour	1 lb.
1 oz.	2 Tbsp. fat or liquid	4 1/2 c. cake flour	1 lb.
2 c.	1 pt.	3 1/2 c. unsifted whole wheat flour	1 lb.
2 pt.	1 qt.	4 oz. (1 to 1 1/4 c.) uncooked	1 lb.
1 qt.	4 c.	macaroni	2 1/4 c. cooked
5/8 c.	1/2 c. + 2 Tbsp.	7 oz. spaghetti	4 c. cooked
7/8 c.	3/4 c. + 2 Tbsp.	4 oz. (1 1/2 to 2 c.) uncooked	
1 jigger	1 1/2 fl. oz. (3 Tbsp.)	noodles	2 c. cooked
8 to 10 egg whites	1 c.	28 saltine crackers	1 c. crumbs
12 to 14 egg yolks	1 c.	4 slices bread	1 c. crumbs
1 c. unwhipped cream	2 c. whipped	14 square graham crackers	1 c. crumbs
1 lb. shredded American cheese	4 c.	22 vanilla wafers	1 c. crumbs

SUBSTITUTIONS FOR A MISSING INGREDIENT

- 1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat
- 1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour
- 1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour
- 1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour
- 1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar
- 1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred
- 1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda
- 3/4 cup **cracker crumbs** = 1 cup bread crumbs
- 1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cup milk in any sour milk recipe
- 1 teaspoon **dried herbs** = 1 tablespoon fresh herbs
- 1 cup **whole milk** = 1/2 cup evaporated milk and 1/2 cup water or 1 cup reconstituted nonfat dry milk and 1 tablespoon butter
- 2 ounces **compressed yeast** = 3 (1/4 ounce) packets of dry yeast
- 1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion
- 1 tablespoon **prepared mustard** = 1 teaspoon dry mustard
- 1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic
- 1 lb. **whole dates** = 1 1/2 cups, pitted and cut
- 3 medium **bananas** = 1 cup mashed
- 3 cups **dry corn flakes** = 1 cup crushed
- 10 **miniature marshmallows** = 1 large marshmallow

GENERAL OVEN CHART

Very slow oven	250° to 300°F.
Slow oven	300° to 325°F.
Moderate oven	325° to 375°F.
Medium hot oven	375° to 400°F.
Hot oven	400° to 450°F.
Very hot oven	450° to 500°F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size:	Average Contents
8 oz.	1 cup
Picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREAD, ROLLS, PASTRY

OATMEAL BREAD

Mrs. Lorna Menke
San Antonio, Texas

1 1/2 c. boiling water
2 tsp. salt
1 Tbsp. shortening
1 c. rolled oats
2 cakes yeast

3/4 c. lukewarm water
1/4 c. brown sugar
1/4 c. molasses
5 c. flour

Combine 1 1/2 cups boiling water, salt and shortening. Stir in oats. Let stand until lukewarm. Dissolve yeast in 3/4 cup lukewarm water. Add molasses, brown sugar and 1 cup flour. Beat until smooth. Combine with oats mixture, add remaining flour, mix well. Turn on well-floured board and knead until smooth and elastic. Let rise until double in bulk. Divide into loaves, let rise until double, (about 1 hour.) Bake in moderate oven at 40-50 minutes.

BAKING POWDER BISCUITS

Mrs. Loran Menke
San Antonio, Texas

Sift together:

2 c. sifted flour
1 tsp. salt
4 tsp. baking powder

1/2 tsp. cream of tartar
1 1/2 tsp. sugar

Cut in 1/2 cup shortening. Add 2/3 cup milk all at once and stir with fork only until dough follows fork around bowl. Pat or roll dough 1/2 inch thick on floured board, cut, bake on ungreased baking sheet at 450° for 10-12 minutes.

GINGER ROLLS

Miss Josephine Simmang
San Antonio, Texas

1/4 lb. butter (1 stick)
1/2 c. sugar
1 egg
1/2 c. sour cream
2 tsp. ginger
1 tsp. cinnamon
1/4 tsp. cloves

2 tsp. vanilla
1/2 tsp. salt
2 1/2 c. sifted all purpose flour
2 tsp. ammonium carbonate
(baker's ammonia)

Cream butter and sugar; beat together egg, sour cream, vanilla and salt, add to the butter mixture and blend well. Sift together flour, ammonium carbonate and spices and work quickly into the butter mixture. Form into balls about the size of large walnuts, press down with a glass, brush the tops with beaten egg

GINGER ROLLS (Continued)

and sprinkle generously with sugar. Bake 12 to 15 minutes in preheated 375° oven. Variation: Omit spices and vanilla, add 2 teaspoons lemon extract and grated rind of 1 lemon.

BEER BISCUITS

Mrs. William R. Bach, Sr.
Austin, Texas

Mix together:

2 c. bisquick

1/2 c. beer (more if you want
the biscuits fluffier)

Spoon into muffin tins and bake at 350° oven until the top springs up when touched.

SWEET POTATO SPOON BREAD

Mrs. Bea Tschatschula
Giddings, Texas

4 or 5 sweet potatoes

1 c. soy milk

4 eggs

1 tsp. orange peel

1/2 orange

1 1/2 c. honey

3/4 c. oil

Grated rind

1/2 tsp. cloves

and cinnamon

Grate the well scrubbed, but not peeled sweet potatoes, grate the lemon and orange. Mix egg and honey, then add oil, mix until smooth. Add the grated potato to the mixture, then the grated lemon and orange and spices. Oil a dish well and bake slowly for an hour in 325° oven. This is good served hot or cold and very good with ham or chicken.

POTATO BISCUITS

Mrs. Mary Schimank
Houston, Texas

3 c. freshly boiled potatoes,
mash well

2 Tbsp. shortening

1 Tbsp. sugar

1 well beaten egg

1/2 cake of compressed yeast

1 c. sweet milk

1 tsp. salt

Mix shortening and mashed potatoes, warm milk and dissolve yeast cake in milk. Add salt and egg. Add enough flour to make a stiff dough. Cover and keep warm (for 3 hours). Then roll on floured board to about 1/2 inch thick and cut with biscuit cutter. Place biscuits on greased pan and let rise for 2 hours. Then bake at 450° until brown.

SPOON BREAD (An Old Southern Recipe)

Miss Jewell Hudler
McDade, Tex.

3/4 c. corn meal	1 1/2 tsp. baking powder
3 c. sweet milk	1 tsp. salt
2 Tbsp. butter or margarine	

Heat two cups of milk and add corn meal. Cook until thick, about 5 minutes. Beat egg yolks and mix with other cup of milk. Stir in baking powder and salt and add to corn meal mixture. Add butter. Beat egg whites until stiff, fold into corn meal mixture. Pour in a greased casserole. Bake 30 minutes, serve immediately. Serves 6.

SOUR MILK BISCUITS

Mrs. Mary Schimank
Houston, Texas

2 c. flour	1/2 tsp. soda
3 tsp. baking powder	3/4 c. sour milk
1 tsp. salt	
2 Tbsp. Crisco	

Mix and sift flour, baking powder and salt. Mix soda with sour milk. Add slowly to flour mixture and mix into a soft dough. Roll out on a floured board to 1/2 inch thick and cut with biscuit cutter. Bake at 450° about 10 to 15 minutes. This recipe makes 12 biscuits.

CLOVERLEAF ROLLS

Mrs. E. Demanett
Hamilton City, Calif.

1 c. milk	1/4 c. lukewarm water
1/4 c. sugar	1 egg
1 tsp. salt	1/4 c. shortening
1 cake yeast or dry yeast	3 3/4 c. flour, sifted

Scald milk. Add sugar, salt and shortening, stir and cool to lukewarm. Add yeast, which has been dissolved in 1/4 cup lukewarm water. Blend the yolk and white of the egg together and add to the first mixture. Add the flour, mixing well until dough is stiff and easy to handle. Turn dough onto lightly floured board and knead until smooth and elastic, and place in a greased bowl. Grease the top lightly and cover with a damp cloth, and allow to rise until double in size, about 2 hours. Punch the dough down and knead with the fingers as you shape each ball and set in a greased baking pan. Cover with a damp cloth and let rise until double in size. Bake 12 to 25 minutes at 350° for gas, 425° for electricity. Makes 2 dozen plain rolls or 1 large coffee cake or 1 1/2 dozen large sweet rolls.

GRANDMA'S GINGER BREAD

Clara Teinert
Copperas Cove, Texas

1 c. sugar
1 c. molasses
1 c. butter
1 c. sour milk
2 tsp. soda in flour

2 eggs, separated, use yolks
first
1 tsp. ginger
1 tsp. cinnamon
3 c. flour

Beat sugar and butter to a cream. Add egg yolks and beat well. Add molasses and sour milk. Add dry ingredients. Beat egg whites and fold in last. Bake 30 minutes at 350°.

HOT BUTTER ROLLS

Mrs. Gertie Schmidt
Houston, Texas

Dissolve 1 packet of dry yeast in 1/4 cup warm water. Dilute 1/2 cup canned milk with 1/2 cup warm water. Beat in 2 eggs. Add 1/4 cup sugar, 1/4 cup melted shortening or butter and 1 teaspoon salt. Add 4 1/2 cups flour, one at a time, beat after each cup. Knead on floured board for few minutes. Put in bowl, grease well, cover and let raise until double in size. Divide into 3 parts, roll out like a shape of pie, cut in twelve pieces. Butter well. Start rolling the small end shape. Put on greased pan and grease well. Let rise until double in size. Bake in 400° oven until brown. Makes 36.

ZUCCHINI NUT BREAD

Mrs. Marcus Wolfram
Warda, Texas

3 eggs, beaten until foamy
1 c. oil
2 c. sugar
2 c. grated zucchini
3 tsp. vanilla

1 tsp. salt
1 tsp. soda
3 c. flour
1 c. chopped walnuts or
pecans

Mix eggs, oil, sugar and 1 cup of flour with salt and soda. Add zucchini and rest of flour and beat until blended. The zucchini becomes part of the liquid. Next add vanilla and nuts. Bake in 2 loaf pans, greased and floured at 350° for 1 hour.

AFFEN BROT (MONKEY BREAD)

Lydia Werner
Houston, Texas

1 c. scalded milk
1 c. mashed, unsalted
potatoes
2/3 c. shortening
2/3 c. sugar

1 tsp. salt
1 cake yeast
2/3 c. lukewarm water
2 eggs, well beaten
5 or 6 c. flour

AFFEN BROT (Continued)

Combine hot milk, potatoes, shortening, sugar and salt in large mixing bowl. Let stand until lukewarm. Dissolve yeast in lukewarm water. Add eggs and about 1 1/2 cups flour to milk mixture and beat well. Add yeast. Continue adding flour to make a stiff dough. Turn out on board and knead thoroughly. Return to greased mixing bowl. Grease top of dough. Cover and let rise until doubled. Punch down. Cover and refrigerate until chilled. About 1 1/2 hours before serving time, roll out dough about 1/2 inch thick. Cut into 2 inch diamond shapes and pull at opposite ends to elongate. Dip in hot melted butter. Place diamond shaped pieces around a well buttered ring mold. Repeat second layer, placing diamonds so they aren't directly on top of each other. Make 4 layers, cover and let rise until double. Bake at 400° for 20 to 25 minutes. Invert on serving plate or into bread basket. Let guests serve themselves by pulling rolls apart.

HOMEMADE BREAD

Mrs. Ed. Schatte
Giddings, Texas

1 pkg. Fleischmann's yeast
dissolved in 1/4 cup
warm water

Add 2c. warm water in bowl,
add 1 Tbsp. salt and 1/4
c. sugar

Add flour to make a stiff dough. Let rise to double in size, punch down and divide into 2 parts and let rise for 10 minutes and make into 2 loaves. Let rise until double in size. Bake in 325° oven until brown or 45 minutes.

RANCH YEAST ROLLS

Mrs. Rex Robinson (nee Elsie Zwahr)
Lubbock, Texas

2 pkg. yeast
1/2 c. warm water
1 1/2 tsp. salt
1/4 c. sugar
1/2 tsp. baking soda

1/4 c. cooking oil
2 c. buttermilk
4 1/2 c. flour
2 tsp. baking powder

Mix all the ingredients together, after having dissolved the yeast in the water. You can store this mixture in a large container with the lid on in the icebox for up to two weeks, utilizing only the amount you need for any one meal. The older the mixture becomes, the more of a sour dough taste is taken on by the rolls. When preparing to cook the rolls, take the amount of mixture needed, use a biscuit cutter to form and place in a greased Pyrex pie plate, allowing the rolls 20 minutes to rise. Bake at 400°. Can place in oven and let rise as oven heats if you are rushed.

WHITE BREAD

Mrs. Sidney Bush
Houston, Texas

One of my fond memories of Grandmother Agnes Zwahr Wilde was her bread and watching her knead it on her large bread board. I have included a bread recipe. Grandmother's loaves were either wheat bread or white and always large fluffy and delicious.

1 pkg. active dry yeast
or 1 cake yeast
1/4 c. water
2 c. scalded milk
2 Tbsp. sugar

2 Tbsp. salt
1 Tbsp. shortening or butter
6 to 6 1/2 c. sifted all purpose
flour

Soften yeast in warm water. Combine warm milk, sugar, salt and butter or shortening. Cool to lukewarm. Stir in 2 cups flour, beat well. Add yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead until smooth and satiny. Shape into ball; place in lightly greased bowl. Cover and let rise in warm place until double in size. Cut dough in 2 portions. Shape each in smooth ball; cover and let rise 10 minutes. Shape into loaves; place in greased pans. Cover and let rise until double. Bake in 400° oven for 35 minutes.

"PUMPKIN BREAD"

Mrs. Albert Buscha
Giddings, Texas

1 1/s tsp. salt
1 tsp. cinnamon
1 tsp. nutmeg
2 tsp. soda
3 1/2 c. flour
3 c. sugar

1 c. corn oil
3/4 c. water
2 c. pumpkin
4 eggs
2 c. nuts

Sift salt and spices with flour. Mix all ingredients in large bowl. Oil four (1 pound) coffee cans and dust with flour. Fill cans 1/2 full. Bake 1 hour and 10 minutes at 350°.

MUFFINS

Beatrice Knippe Tschatschula

2 c. sifted flour
1 c. sugar

2 tsp. baking powder
2 Tbsp. butter

Blend well and reserve 4 tablespoons of mixture in a separate dish. To the rest of the mixture add:

1 egg, beaten
1/2 tsp. salt

1 c. milk

MUFFINS (Continued)

Pour into muffin tins, greased and put reserved crumbs on top. Bake 20 minutes at 450°.

BEER BREAD

Mrs. E. J. Selig
Guy, Texas

4 c. Bisquick
4 Tbsp. sugar

1 can beef

Mix ingredients altogether and bake.

RICH WHITE BATTER BREAD

Mrs. Marcus Wolfram
Warda Texas

1 pkg. active dry yeast
1/2 c. warm water
1/8 tsp. ginger
3 Tbsp. sugar

1 can (13 oz.) evaporated milk
1 tsp. salt
2 Tbsp. salad oil
4 - 4 1/2 c. unsifted flour

Dissolve yeast in warm water in large mixing bowl. Blend in ginger and 1 tablespoon sugar. Let stand in warm place until mixture is bubbly (about 15 minutes). Stir in remaining 2 tablespoons sugar, milk, salt and salad oil. With mixer at low speed, beat in 1 cup flour at a time, beating well after each addition. Beat in last cup of flour with heavy spoon. Dough should be heavy and stiff. Place in 2 (1 pound) coffee cans. Cover with well greased plastic can lids. Let covered cans stand in warm place until dough rises and pops off lids (45-60 minutes). Bake at 350° for 45 minutes. Brush top with butter; cool.

WHOLE WHEAT BREAD

Mrs. Gertne Schmidt
Houston, Texas

Dissolve 1 yeast cake or package dry yeast, 1 tablespoon sugar in 1/4 cup warm water and 1/2 c. warm milk. Add 2 tablespoons molasses or honey, 3 tablespoons shortening (melted) and 2 teaspoons salt. Mix 2 cups warm water (pour over 2 cups All Bran). Mix well. Add 5 1/2 cups white flour. Beat well. Knead on flour board for few minutes. Put in bowl and grease well, cover, let rise until double in size. Knead again for few minutes. Divide into 2 loaf pans. Let rise until double it's size. Bake at 400° for 45 minutes. Grease well.

APPLESAUCE RAISIN BREAD

Mrs. Lillie Werchan
Giddings, Texas

1 1/2 c. flour
1 tsp. baking soda
1 tsp. baking powder
2 eggs
1/3 c. salad oil
1 c. applesauce
1 c. raisins

1 c. quick oats
1/2 c. firmly packed
Brown sugar
1 tsp. salt
1/2 tsp. nutmeg
1 tsp. cinnamon

Combine dry ingredients, add eggs, salad and applesauce and stir until well combined. Stir in raisins. Pour into greased 9x5x3 inch pan. Bake at 350° for 1 hour. You may use 1/2 cup raisins and 1/2 cup pecans as you wish.

CARROT BREAD

Mrs. Clarence Wendland
Austin, Texas

1 c. sugar
3/4 c. cooking oil
2 eggs
1 1/2 c. flour

1 tsp. cinnamon
1 tsp. baking soda
1 c. grated raw carrot
1/2 c. chopped nuts

Mix all ingredients and pour into greased bread pan. Bake at 350° for 50 to 55 minutes.

CHESS PIE RECIPES (From the 1800)

Miss Jewell Hudler
McDade, Texas

12 egg yolks
2 c. sugar
1 lb. butter

1/2 c. cream
2 tsp. vanilla

Beat egg yolks and thoroughly. Then add sugar gradually, beating as it is added. Cream butter until light and fluffy and add to egg and sugar mixture and beat until smooth. Add cream and vanilla and mix well. Bake in 2 pastry lined 9 inch pie pans in low oven at 300°-325°. When well set, place in top oven to brown for a few minutes. They brown quickly.

OLD TIME MOLASSES PIE

Mrs. Mary Schimank
Houston, Texas

2 c. dark molasses
3 Tbsp. flour or cornstarch
1 Tbsp. sugar
1/3 tsp. nutmeg

1 1/2 Tbsp. butter
3 eggs
1 tsp. soda (level)

Mix and beat well, pour into unbaked 9 inch pie shell and bake 30 to 40 minutes in 375° oven.

SQUASH PIE

Mrs. Clarence Schimank
Lexington, Texas

1 pt. squash
1 pt. milk
3 eggs
1 tsp. cinnamon

1/2 tsp. nutmeg
1 tsp. vanilla
1 1/4 c. sugar
1/2 tsp. salt

Cook squash until soft, pour water off and mash. Add ingredients in order listed above. Bake in a 325° oven until firm in center.

SWEET TATER PIE

Mrs. Mary Schimank
Houston, Texas

3 eggs
2/3 c. sugar
1 1/2 c. mashed sweet
potatoes
1/2 c. milk

1/2 tsp. salt
1/4 tsp. nutmeg
1/4 tsp. cinnamon
1/2 c. chopped nuts
Sweetened whipped cream

Heat oven to 425°. Pour mixture into 9 inch pie shell. Bake at 425° for 10 minutes. Then reduce heat to 350° for 30 to 35 minutes longer. Cool and garnish with whipped cream when serving.

WHITE SQUASH PIE (Very Old)

Mrs. E. L. Schonert
Rosenberg, Texas

White squash
1/3 c. sugar

4 or 5 Tbsp. flour
2 pie shells

Mix sugar and flour together. Pour part of mixture into pie shell. Slice squash thin, place layer of squash in shell. Not as much as if you were using apples. Sprinkle remaining sugar mixture over squash. Dot with butter. Pour a little canned milk over top and sprinkle with cinnamon. Makes 2 pies. Bake at 300°.

CHOCOLATE PIE

Mrs. Eloise Hightower
Kansas City, Missouri

2 Tbsp. melted butter
1 1/4 c. sugar (scant)
4 egg yolks (beaten)

2 squares Baker's chocolate
(melted)
1 c. milk (half cream or
Carnation)
1 tsp. vanilla

Must be mixed in this order. Cream butter and sugar, add beaten egg yolks, melted chocolate, milk and vanilla. Bake in an

CHOCOLATE PIE (Continued)

unbaked shell until firm at 350°. Cover with meringue made from the four egg whites and 8 tablespoons sugar, added gradually during beating. Return to oven for about 15 minutes until golden brown.

OLD FASHIONED PUMPKIN PIE

Mrs. Mary Schimank
Houston, Texas

2 c. fresh cooked and
mashed pumpkin
3/4 c. packed light brown
sugar
1/2 tsp. salt
1/2 tsp. nutmeg
1/2 tsp. cinnamon

1/4 tsp. ground ginger
1/4 tsp. ground cloves
2 eggs, beaten
1 c. light cream
1 (9 inch) unbaked pie shell

Blend pumpkin with brown sugar, salt, spices and eggs, stir in cream. Pour into pie shell. Bake in 425° oven for 15 minutes. Reduce heat to 350° and continue baking 50 minutes longer or until knife inserted in center comes out clean.

PAPER BAG APPLE PIE

Mrs. Henry Knowles
Atchinson, Kansas

1 unbaked 9 inch pastry shell
3 or 4 large baking apples
(about 2 1/2 lb.)
1/2 c. sugar (for filling)
2 Tbsp. flour (for filling)
1/2 tsp. nutmeg (for filling)
2 Tbsp. lemon juice (for filling)

1/2 c. sugar (for topping)
1/2 c. flour (for topping)
1/2 c. (1 stick) butter
or oleo (for topping)

Make your favorite unbaked pie crust shell. Pare, core and quarter apples, then cut into chunks (about 7 cups). Place in large bowl. Combine sugar, flour and nutmeg, sprinkle over apples, toss to coat well, spoon into pie crust and drizzle with lemon juice. Combine 1/2 cup sugar, 1/2 cup flour for topping. Cut in butter or oleo, sprinkle over apples to cover top. Slide pie into a heavy brown paper bag large enough to cover pie loosely, fold over end and fasten with paper clip. Place on large cookie sheet for easy handling. Bake in hot oven (425°) for 1 hour. (Apples will be tender and top bubbly and golden. Split bag open and place pie on rack. Serve plain or with cheese or ice cream.

GREEN TOMATO PIE

Mrs. R. H. Wuensche
Elgin, Texas

6 to 8 green tomatoes (washed and sliced thin)	3/4 c. sugar
1 Tbsp. lemon juice	1/2 tsp. cinnamon
1 tsp. grated lemon rind	2 tsp. tapioca
	1/2 tsp. salt

Sprinkle green tomatoes with lemon juice and lemon rind. Mix together salt, sugar, cinnamon and tapioca. Lay tomato slices in unbaked pie shell, sprinkle layers with sugar mixture. Dot top with 2 tablespoons butter. Can be baked with top crust or crumbs. Bake 45 minutes at 425°.

BUTTERMILK PIE

Mrs. Homer Hudler
McDade, Texas

1 c. buttermilk	2 c. sugar
1/2 c. butter or oleo	3 rounded tsp. flour
3 eggs	1 tsp. vanilla
	Nutmeg, optional

Mix sugar and flour, then 1/2 of milk. Add beaten eggs and rest of milk, fold in. Fold in melted butter and vanilla. Pour in unbaked pie shell. Sprinkle with nutmeg, bake in 350 ° oven.

IMPOSSIBLE PIE

Geneva E. Kahlich
Slaton, Texas

1/2 stick margarine	1/2 tsp. vanilla
1 c. sugar	1/2 c. flour
2 eggs	2 Tbsp. water
1/4 tsp. baking powder	1 c. coconut or chopped pecans

Cream margarine and sugar. Add remaining ingredients and mix well. Pour in lightly oiled Pyrex pie plate. Bake at 350° approximately 30 minutes. It forms its own crust.

ZE LENY WINA TORTA (Wild Green Grape Pie)

Mrs. Harry E. J. Wuensche
McDade, Texas

To prepare green grapes, pick grapes before seeds get large. Wash and cook in slightly salted water. Let come to a boil. May be put in jars and sealed for future use too. Pour 1 1/2 cups of well drained green grapes into an unbaked pie shell. Mix and pour over grapes the following:

2 eggs	1/3 c. flour
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ZELENY WINA TORTA (Continued)

1/2 c. heavy cream
1/2 tsp. lemon flavoring

Dash of salt

Top with the following:

1/2 stick oleo
1/2 c. flour

1/2 c. sugar
1 tsp. vanilla

SWEET CREAM PIE (Suss Sahne)
(A very old recipe)

Mrs. Edna Teinert
Copperas Cove, Tex.

1 (8 inch) unbaked pie shell
1 1/4 c. sweet cream
1 Tbsp. flour
1/2 c. sugar, or more if
desired

1/3 tsp. salt
1 tsp. vanilla, if desired
Cinnamon for top

All can be poured directly into pie shell being careful not to cut or prick pie shell while stirring. Or, mix sugar, salt and flour. Pour into cream and stir. Add vanilla. Pour into pie shell and sprinkle with cinnamon. Bake at 350° until crust is golden and custard set somewhat. Will be a bit thin but very delicious served warm.

OLD FASHIONED DATE PIE

Mrs. Annie Guerlitz
Austin, Texas

1 c. dates, cut up

1 c. milk

Boil dates and milk until thick. Cool. Add:

2 eggs
1 c. sugar

1/4 tsp. salt
1 tsp. vanilla

Mix all. Bake in unbaked pie shell in 350° oven.

FRESH FIG PIE

Mrs. Minnie Miertschen
La Grange, Texas

1 unbaked 9 inch pie shell,
double
3 Tbsp. flour
3/4 c. sugar
1/4 tsp. allspice

3 c. peeled sliced figs
3 Tbsp. lemon juice
1 Tbsp. sugar
2 Tbsp. butter

Mix sugar, flour and spice. Place 1 cup figs in pie shell, sprinkle with 1/3 sugar mixture. Repeat until all is used. Dot with butter, add lemon juice. Cover with slashed upper pie crust.

FRESH FIG PIE (Continued)

Sprinkle crust with 1 tablespoon sugar and dot with 2 teaspoons butter. Bake with medium heat or 325° and bake 35 minutes.

MUSHMELONER TORTE (Cantaloupe Pie)

Mrs. Harry E. J. Wuensche
McDade, Texas

Remove peeling and seed from real ripe cantaloupe and mash the cantaloupe to a pulp. Cream together:

3 egg yolks	1 Tbsp. butter
2/3 c. sugar	1/4 tsp. salt
2 Tbsp. flour	2 c. cantaloupe

Beat well. Line pie pan. Pour mixture into pie shell. Beat egg whites and add 3 tablespoons sugar, a little nutmeg.

CHESS PIE

Mrs. Homer Hudler
McDade, Texas

2 c. sugar	1 Tbsp. flour
1/2 c. butter or oleo	1 Tbsp. corn meal
5 eggs	Juice and grated rind of
1 c. milk	1 large lemon

Cream the sugar and butter or oleo. Add eggs and milk. Then add the flour, corn meal, lemon juice and grated rind. Pour mixture into 2 pastry lined pie pans. Bake at 350° about 30 minutes or until done.

BEST-EVER PUMPKIN PIE

Mrs. E. F. Wendland
Lexington, Texas

1/2 c. margarine or butter	1 c. white sugar
3 c. pumpkin	1 c. brown sugar
Pinch of salt	4 egg yolks
1/2 c. sorghum or syrup	1/2 c. pecans, cut fine
1/4 tsp. allspice	1/2 c. raisins, cut fine
1/4 tsp. cloves	1/2 c. cherries, cut fine

Melt butter or margarine in skillet. Add pumpkin, salt, syrup, spices and sugars. Cook about 10 minutes. Then add beaten egg yolks. Cook for about 15 minutes longer. Add nuts, raisins, cherries. Put in 9 inch unbaked pie crust. Bake at 400° for 40 minutes.

PUMPKIN PIE

Mrs. Melvin Dube
McDade, Texas

2 unbaked pie shells
1 c. sugar
2 Tbsp. flour
2 eggs
1 can pumpkin

2 tsp. cinnamon
1 tsp. cloves
1/2 tsp. salt
1/2 tsp. ginger, scant
2 c. milk

Mix sugar and flour. Stir in eggs. Add pumpkin. In separate small bowl, mix cinnamon, cloves, salt, ginger and add to pumpkin mixture. Add milk gradually, stirring as adding. Makes filling for 2 pies. Bake at 425° for 15 minutes, then turn to 300° for 45 minutes.

PECAN PIE

Mrs. Meta Melde
Lexington, Texas

6 Tbsp. melted butter
1 1/2 c. sugar
3 Tbsp. flour
1/2 c. white Karo syrup

1/2 c. brown Karo syrup
4 eggs, well beaten
2 c. nuts
1 1/2 tsp. vanilla flavor

This makes 2 big pies. Mix all this together. Pour into two unbaked pie shells. Bake at 375° for 35 to 40 minutes or until filling is slightly firm. The center of pie may look soft when pie is gently shaken. But will become firm when cool.

CUSTARD BERRY PIE

Mrs. Clarence Hengst
Thorndale, Texas

Place about 2 cups berries in unbaked pie shell. Mix 1 cup sugar, pinch salt, 2 tablespoons flour. Set aside. Beat well 2 eggs and add flour mixture, slowly add 1 cup milk and 1/2 tsp. vanilla. Mix well. Pour over berries and bake at 400° for 15 minutes, then at 350° another 15 minutes or until set.

BUTTERSCOTCH PIE

Mrs. August Zoch
Giddings, Texas

1 c. sugar
3 heaping Tbsp. flour
2 egg yolks

1 Tbsp. butter
1 tsp. vanilla
2 c. milk

Heat milk; mix 1/2 cup sugar, flour, salt and egg yolks. Add little milk to make paste. Add to hot milk. Stir until it comes to a boil. Add 1/2 cup sugar that has been melted and browned to custard. Stir and boil until smooth. Pour into a baked pie crust. Beat 2 egg whites and add on top and brown in oven at 350°.

TINY PECAN PIES

Mrs. Henry H. Nitschmann
Austin, Texas

1 (3 oz.) pkg. cream cheese
1/2 c. butter or margarine

1 c. sifted flour

Let cream cheese and butter soften at room temperature; blend. Stir in flour. Chill about 1 hour. Shape into 2 dozen balls (about size of walnuts). Place in tiny ungreased muffin cups or tins. Press dough on bottom and sides.

Make filling:

1 egg
3/4 c. brown sugar
1 Tbsp. soft butter

1 tsp. vanilla
Dash salt
2/3 c. coarsely broken pecans

Beat together until smooth all except pecans. Divide half the pecans among pastry lined cups. Add filling, top with rest of pecans. Bake in slow oven at 325° for 25 minutes or until set. Cool. Remove from pan.

COTTAGE CHEESE PIE

Mrs. Marth Breckman
Granger, Texas

For one pie:

2 eggs, well beaten
2 c. cottage cheese
2/3 c. sugar

1/2 c. milk or cream
1 tsp. vanilla
Pinch salt

Mix well, bake in unbaked pie crust until done or brown at 350°.

ICE BOX PIE

Mrs. Gertie Schmidt
Houston, Texas

Crust:

15 graham crackers, crushed
fine

2/3 stick margarine, melted
1 Tbsp. sugar

Mix; press in large pie pan. Bake 10 minutes at 300°. Beat:

1 Dream Whip
1/2 c. cold milk

1 tsp. vanilla

Add 8 ounce package cream cheese (beat well, put in cold crust). Top with large can of Fonarate Fruit Pie Filling. Chill several hours before serving.

BANANA SPLIT PIE

Mrs. Carol Lester
Pearland, Texas

Crust:

2 c. graham crackers

1 stick margarine

Press in oblong pan, bake 5 minutes. Mix:

2 eggs

1 1/2 stick margarine

2 c. powdered sugar

Mix for 15 minutes. Do not mix any less than 15 minutes. Pour mixture into crust. Slice 4 or 5 bananas on top. Next put large can of crushed pineapple (drained). Then 1 large Cool Whip. Top with nuts and cherries.

EASY PINEAPPLE PIE

Mrs. Erwin Iselt
Dime Box, Texas

1 can Eagle brand condensed
milk

Juice from 1 lemon

1 large can crushed pineapple,
drained

1 box Cool Whip, large box

Mix and put into two (2) baked pie crusts. Chill.

COFFEE CAKE

Mrs. Bill Pratho
Giddings, Texas

1 c. sugar

3/4 c. shortening

1 1/2 c. milk, scalded

2 eggs

1 Tbsp. salt

1 dry Fleischmann's yeast

1 tsp. lemon extract or grated
lemon rind

5 1/2 c. flour

Get sponge with yeast and a small amount of water, (not too stiff) and let rise double. While this is rising, cream shortening and sugar. Add 1 egg at a time, then lemon flavoring. Add raised sponge and milk. Add flour slowly and beat well. Put on floured board and knead until not sticky, but not stiff. Let rise until double. Divide raised dough and spread out on cookie sheet as thick as desired cake one wishes. Let rise again and add one of the following two toppings. Bake at 350° until light brown.

Streusel Topping:

1/2 c. sugar

1/2 c. butter

3 Tbsp. melted butter

1 Tbsp. cinnamon

Make crumbles and put on risen dough and bake until brown.

COFFEE CAKE (Continued)

Cheese Topping:

3 eggs
1 c. sour cream
32 oz. of cottage cheese
2 scant Tbsp. cornstarch

Juice of 1 lemon
Sugar to taste
Currants or raisins, if desired
1/2 or 1 tsp. almond or lemon
extract, if desired

Put cheese through ricer to prevent lumps. Add the other ingredients. Put on top of raised coffee cake dough and bake in slow oven. When done, brush with melted butter and sprinkle with sugar.

OLD FASHIONED STRIZEL - RAISIN BREAD (by Mother Dube)

Mrs. Harry E. J. Wuensche
McDade, Texas

Two homemade yeast cakes (2 Fleischmann's yeast), dissolved in 1 cup warm water. Enough flour to make a spongy dough. Stir and beat well. Set in warm place and let double in size. Add:

1 c. sugar
1/2 c. shorting
1 c. warm water

1 level Tbsp. salt
1 c. raisins

Add enough flour to make a stiff dough (like bread dough) and work it and knead until dough looks real smooth. Let rise until double in size. Divide dough in half. Roll each out 3/4 inch thick. Sprinkle butter, sugar and cinnamon. Roll together like a jelly roll. Pinch ends together securely, so the sugar, cinnamon and butter won't run out. Put in pan. Let rise to double in size and bake in medium oven at 325° for about 50 minutes or until golden brown. May use 1/2 off the recipe and have 2 rolls or loaves.

COFFEE CAKE

Mrs. John Dube, Sr.
McDade, Texas

Dissolve 1 yeast cake in 1 cup warm milk. Add 2 1/2 cups flour and 1/2 cup sugar. Make sponge, let rise. Then add:

2 c. flour
1 c. sugar
1 c. mashed potatoes

2 eggs, beaten
2 Tbsp. butter
1 tsp. salt

Let rise until double in size. Knead gently. Spread thinly over bottom of well greased pan. Yield: 3 (9 x 13 inch) cakes. Spread topping thickly over dough. Let rise. Bake at 350° for 25-30 minutes.

SOUR CREAM COFFEE CAKE

Mrs. R. H. Wuensche
Elgin, Texas

1 1/2 stick margarine
2 c. sugar
2 eggs
1 1/4 tsp. vanilla
2 c. all purpose flour
1 tsp. baking powder
1/2 tsp. salt

1/2 tsp. soda
1 c. sour cream
3 Tbsp. brown sugar
1 tsp. cinnamon
1/2 c. chopped pecans
1 c. powdered sugar
3 Tbsp. milk

Cream margarine and sugar; add eggs one at a time. Blend in 1 teaspoon vanilla. Sift flour, baking powder, soda and salt together. Add to creamed mixture alternately with sour cream. Place 1/2 of the batter into greased and floured Bundt pan. Sprinkle with brown sugar mixed with cinnamon and nuts. Cover with remaining batter. Bake 1 hour and 20 minutes at 350°. Let cool 10 minutes. Remove from pan and glaze with powdered sugar, milk and 1/4 teaspoon of vanilla.

COFFEE CAKE

Mrs. Marvin Pillack
Lexington, Texas

2 1/2 c. flour
1 c. brown sugar
3/4 c. sugar
1/2 tsp. salt
1 tsp. cinnamon

1 tsp. baking powder
1 tsp. soda
3/4 c. oil
1 egg
1 c. sour milk

Mix dry ingredients, add oil and mix to a crumbling stage, take out 1 1/2 cup of the crumbles. Then add the egg and milk to the remaining crumbles and stir until smooth. Pour in flat pan (jelly roll pan) and sprinkle the crumbles on top and bake at 375° about 25 to 30 minutes.

GRANDMA DUBE'S SPECIAL COFFEE CAKE

Walter Dube and Sons favorite
Houston, Texas

6 to 7 c. all purpose flour
3/4 c. sugar
1 Tbsp. salt
3 pkg. dry yeast

3/4 c. melted shortening
1 3/4 c. very warm water
3 eggs, room temperature

Place in a large bowl, 1 1/4 cup flour, sugar, salt and dry yeast. Add melted margarine. Gradually add teaspoon water to dry ingredients and beat 2 minutes at medium speed with electric mixer, scraping bowl occasionally. Add eggs and 1/4 cup flour. Beat at high speed for 2 minutes, scraping bowl occasionally. Stir

GRANDMA DUBE'S SPECIAL COFFEE CAKE (Continued)

in enough additional flour to make a soft dough. Turn out on a lightly floured board and knead until smooth and elastic about 8 or 10 minutes. Divide dough and grease a large plus medium size cookie sheet. Pat dough on cookie sheet. Brush with 3/4 cup melted butter. Add Streusel Topping:

Streusel Topping:

2 1/4 c. flour
1 2/4 c. sugar

3 1/2 tsp. cinnamon
3/4 c. melted margarine

Combine all ingredients. Mix well with fork until it resembles coarse meal. Spread on top of cake. Let rise in warm place about 2 hours or until double in size. Bake in 350° oven for about 25 minutes or until done.

MOIST COCONUT TOPPING FOR COFFEE CAKE

Mrs. E. F. Wendland
Lexington, Texas

Take 7 tablespoons melted butter, 7 tablespoons top milk, 1 cup brown sugar and 1 1/2 cups coconut. Mix all together, put on your coffee cake pan. Bake at 350° until golden brown. When done, take a 1/2 cup milk and dot all over coffee cake to make it wet. With the milk, that makes it moist. This is very delicious. I have gotten lots of compliments on it. I hope you have luck too.

QUICK YEAST CAKE

Mrs. Bill Pratho
Giddings, Texas

2 cakes compressed yeast
1 c. scalded milk
1/4 c. shortening
1/2 c. sugar

3 1/4 c. sifted flour
1/4 c. lukewarm water
1 Tbsp. salt
1 egg

Soften yeast in lukewarm water. Scald milk. Add sugar, salt and shortening and cool. Add egg, 1 cup flour, yeast and beat. Add more flour to make stiffer batter. Roll out on cookie sheet as thick as desired. Sprinkle with sugar, cinnamon and raisins. Dot with butter. Let rise 1 hour and bake at 315° until light brown.

APPLE COFFEE CAKE

Mrs. Dorothy Burda
San Antonio, Texas

1 c. scalded milk
1 cake yeast
1/2 tsp. salt
1/3 c. shortening

1 egg
1/2 c. sugar
3 1/2 c. flour
Raisins, optional

APPLE COFFEE CAKE (Continued)

Beat egg, sugar, shortening and salt; add the milk which has been cooled to lukewarm. Dissolve yeast in a little warm water with a little sugar added. Mix together; add flour to form a soft dough and let rise until double in bulk. Place in two average-sized oblong pans and after covering with the following mixture, let rise until double in bulk again.

1 package dried apples, cooked with sugar and cinnamon to taste. Let cool, before spreading over dough in pans. Sprinkle on top the following: Pour $\frac{1}{3}$ cup melted shortening over $\frac{2}{3}$ cups flour mixed with 1 heaping cup sugar, a pinch of salt and a little nutmeg, and crumble together. Decrease or increase the amount of shortening as needed. Bake in a moderate oven at 350° about 20 minutes or until done.

BLUEBERRY COFFEE CAKE

Mrs. Marilyn Wuensche
Houston, Texas

2 c. sifted flour
1 c. sugar
3 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ c. shortening

2 eggs, beaten
1 c. milk
 $1\frac{1}{2}$ c. fresh blueberries
Shredded coconut

Sift together flour, sugar, baking powder and salt. Cut in shortening. Combine eggs and milk; stir into dry ingredients. Fold in blueberries. Pour into two (9 inch) greased cake pans. Sprinkle coconut over the top. Bake at 375° for 25 minutes. Serve hot.

HELEN'S CURRANT TEA RING

Mrs. Helen Dittmar
Geronimo, Texas

1 pt. milk
2 cakes yeast
 $\frac{1}{2}$ c. sugar
8 or more cups flour

7 Tbsp. butter or other
shortening
3 eggs
1 tsp. salt

Scald the milk, let cool to lukewarm and soak the yeast in it. Add flour to make a thin batter and let rise slightly. Cream the sugar and butter and add the well beaten eggs and salt. Combine with the yeast mixture and add about 7 cups flour to form a soft dough. Knead well and roll thin. Brush with melted butter and spread it with currants, chopped nuts and sugar mixed with cinnamon. Form into a roll and shape it into a ring. Place on a greased sheet, cover and let rise until double and bake in a moderate oven at 375° for 25 minutes or until done. If desired, icing may be spread on the ring while hot.

COFFEE CAKE

Mrs. Gertie Schmidt
Houston, Texas

Soften:

1 Fleischmann's yeast
1/2 c. warm water
3/4 c. warm milk

3/4 c. sugar

Add 2 cups flour (mix well, cover, let rise until double in size).
Add 2 eggs, 1/2 teaspoon nutmeg and 1 teaspoon lemon rind. Beat.
Add:

1 tsp. salt
1/2 c. shortening or butter

2 1/2 to 3 c. flour to
make stiff dough

Beat well, cover, put in warm place, let double in size.

Beat well and put in greased pan. Makes two large 9 x 13 inch
pans. Let rise. Top with sliced bananas or drained pineapple,
then struesel mixture. Mix:

1 c. flour
1 c. sugar
1 tsp. cinnamon

1 stick margarine
1 tsp. vanilla
1/2 c. chopped nuts

Bake 30 minutes or until done at 375°.

HOMEMADE COFFEE CAKE

Mrs. August Zoch
Giddings, Texas

1 pkg. Fleischmann's yeast
2 1/2 c. warm water
1 Tbsp. sugar
4 Tbsp. melted oleo
Flour to make a medium batter

1 c. warm milk
1 c. sugar
1/2 tsp. salt
1 egg

Dissolve yeast in warm water and 1 tablespoon sugar. Let
stand 10 minutes. Then add flour to make a soft batter. Beat.
Let rise until double in size. Then add 1 cup warm milk, salt
and 1 cup sugar, 1 egg and melted oleo. Beat together, add flour
to make a medium stiff dough. Let rise to double in size. Flatten
out on greased cookie sheet for about 1 hour. Cover with streusel
topping.

Streusels:

2 scant c. flour
1 c. sugar

1/2 c. oleo

Mix the above by hand and sprinkle on coffee cake, dust with
cinnamon and bake in 350° oven until brown. I smear coffee cake
with milk or cream before topping it as it makes the streusels go
on better.

CHEESE COFFEE CAKE

Ella Elmer
Paige, Tex.

1/2 c. milk
1 pkg. dry yeast
1/2 c. water
1/2 c. shortening

3 or 3 1/2 c. flour
2 eggs
1/2 tsp. salt

Mix warm milk, melted shortening, 1/2 cup of sugar and salt and warm water with yeast dissolved in water. Add to dry mixture. Add eggs. Pour batter into greased pans and let batter rise to about 1 1/2 inches or 2 inches thick. Then add topping.

Topping:

2/3 c. sugar
3 eggs, beaten well
1/2 c. flour

2 c. milk
1 lb. rich cottage cheese

Mix and cook until thick and add 1/2 cup of raisins. Cool and pour over top of coffee cake and bake at 375° for about 35 minutes.

COTTAGE CHEESE COFFEE CAKE TOPPING

Mrs. Marvin Pillach
Lexington, Texas

For the lemon sauce:

1 1/2 c. water
2 egg yolks
1/2 c. sugar

3 Tbsp. cornstarch
The juice and rind of 1 lemon
Pinch of salt

Cook until thick, cool. Stir several times to prevent it from lumping. Beat about 1 pound of cottage cheese until smooth and creamy. Add juice and rind of another lemon. Beat egg whites until stiff. Add 3 tablespoons sugar and beat. Combine the lemon sauce and cottage cheese and fold in egg whites. Put on the raisin coffee cake and bake in moderate oven at 350°. The above mixture is enough to spread on 2 coffee cakes, about 11 x 15 inch each.

DATE LOAF

Evelyn N. Kasper
Warda, Texas

1/2 c. butter
1 c. sugar
1 c. flour
1 tsp. baking powder
1/2 tsp. salt

1/2 pkg. dates
1 c. pecans
2 eggs
1/2 tsp. vanilla

Bake at 350° for about 20 minutes.

SARAH'S GINGERBREAD

The Club

1/2 c. butter
1/2 c. sugar
1 egg, well beaten
1 c. molasses
2 1/2 c. sifted flour

1/2 tsp. salt
1/4 tsp. ground cloves
1 tsp. ginger
1 tsp. cinnamon
1 1/2 tsp. soda
1 c. hot water

Cream butter and sugar, add egg and molasses. Mix well. Sift together dry ingredients and add to first mixture. Add hot water and beat until smooth. Pour into lightly greased and floured 9 inch square pan. Bake at 350° for 35 to 40 minutes.

OLD TIME BUTTERMILK PIE

The Club

9 inch unbaked pie shell
1/2 c. butter
2 c. sugar
3 rounded tablespoons flour

3 eggs, beaten
1 c. buttermilk
1 tsp. vanilla
Dash of nutmeg (optional)

Have butter soft; add sugar, cream together well. Add flour and eggs, beat well. Stir in buttermilk, vanilla and nutmeg. Pour into unbaked pie shell. Bake for 45 to 50 minutes in 350° oven. Cool.

CREAM CHEESE PIE

Rita M. Wagner
Andrews, Texas

2 (8 oz.) pkg. softened
cream cheese
2 eggs

3/4 c. sugar
2 tsp. vanilla

Combine above and beat until smooth. Pour into graham cracker crust and bake 15-20 minutes at 350°. Remove and cool for 5 minutes. Pour topping on pie and return to the oven for an additional 10 minutes. Place in refrigerator after cooled for 5 hours before serving.

Topping:

1 c. sour cream
4 Tbsp. sugar

1 tsp. vanilla

Graham Cracker Crust:

1 1/4 c. crushed graham
crackers

2 Tbsp. sugar
3/4 stick margarine

Bake for 7 minutes at 375°.

VERN'S PEAR PIE

6 c. pears
1/2 c. flour
3 Tbsp. margarine
2 c. sugar

1/2 tsp. cinnamon, optional
1/2 tsp. nutmeg, optional
3/4 tsp. vanilla

Mix all together and bake in pie shell. The above is enough for 3 pies.

COCONUT PIE

Mrs. Homer Hudler
McDade, Texas

1 stick melted butter or
oleo
1 1/2 c. sugar
3 whole eggs, beaten

1 can of flake coconut
1 Tbsp. vinegar
1 tsp. vanilla

Combine all ingredients and pour in unbaked pie shell. Bake in moderate oven at 350° for 1 hour.

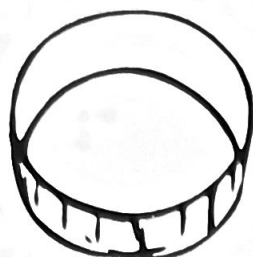
** EXTRA RECIPES **



Cakes,
Cookies,
Desserts



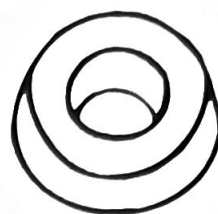
Common Baking Dishes and Pans



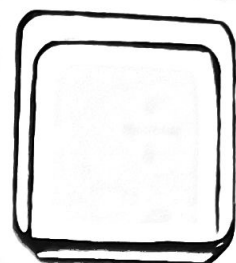
**Spring
Form Pan**



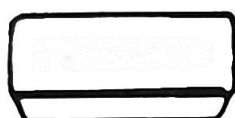
**Layer Cake
or Pie Pan**



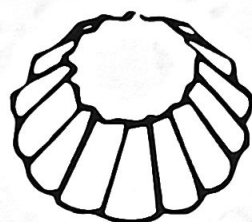
Ring Mold



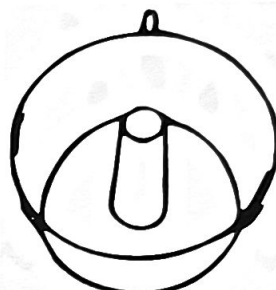
**Baking or
Square Pan**



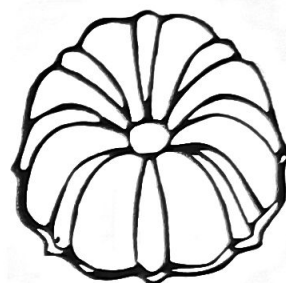
Loaf Pan



**Brioche
Pan**



**Angel Cake
Pan**



**Bundt
Tube**

Equivalent Dishes

4-CUP BAKING DISH

- = 9" pie plate
- = 8" x 1 $\frac{1}{4}$ " layer cake pan
- = 7 $\frac{3}{8}$ " x 3 $\frac{5}{8}$ " x 2 $\frac{1}{4}$ " loaf pan

6-CUP BAKING DISH

- = 8" or 9" x 1 $\frac{1}{2}$ " layer cake pan
- = 10" pie pan
- = 8 $\frac{1}{2}$ " x 3 $\frac{5}{8}$ " x 2 $\frac{5}{8}$ " loaf pan

8-CUP BAKING DISH

- = 8" x 8" x 2" square pan
- = 11" x 7" x 1 $\frac{1}{2}$ " baking pan
- = 9" x 5" x 3" loaf pan

10-CUP BAKING DISH

- = 9" x 9" x 2" square pan
- = 11 $\frac{3}{4}$ " x 7 $\frac{1}{2}$ " x 1 $\frac{3}{4}$ " baking pan
- = 15" x 10" x 1" flat jelly roll pan

12-CUP BAKING DISH OR MORE

- = 13 $\frac{1}{2}$ " x 8 $\frac{1}{2}$ " x 2" glass baking dish
- = 13" x 9" x 2" metal baking pan
- = 14" x 10 $\frac{1}{2}$ " x 2 $\frac{1}{2}$ " roasting pan

Total Volume of Pans

TUBE PANS

7 $\frac{1}{2}$ " x 3" Bundt tube	6 cups
9" x 3 $\frac{1}{2}$ " fancy or Bundt tube	9 cups
9" x 3 $\frac{1}{2}$ " angel cake pan	12 cups
10" x 3 $\frac{3}{4}$ " Bundt tube	12 cups
9" x 3 $\frac{1}{2}$ " fancy tube mold	12 cups
10" x 4" fancy tube mold	16 cups
10" x 4" angel cake pan	18 cups

SPRING FORM PANS

8" x 3" pan	12 cups
9" x 3" pan	16 cups

RING MOLDS

8 $\frac{1}{2}$ " x 2 $\frac{1}{4}$ " mold	4 $\frac{1}{2}$ cups
9 $\frac{1}{4}$ " x 2 $\frac{3}{4}$ " mold	8 cups

BRIOCHE PAN

9 $\frac{1}{2}$ " x 3 $\frac{1}{4}$ " pan	8 cups
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CAKES, COOKIES, DESSERTS

POTATO CAKE (Irish)

Mrs. Minnie Miertschen
La Grange, Texas

2 c. sifted sugar
1 c. butter
4 well beaten eggs
2/3 c. buttermilk
1 c. nuts
2 c. flour

2 tsp. soda
1/2 tsp. cinnamon
1/2 c. cocoa
1 c. mashed potatoes
1 tsp. vanilla

Cream butter and sugar, add beaten eggs. Sift dry ingredients together 3 times and add alternately with milk. Add potatoes, nuts and vanilla. Beat well and bake in a greased and floured loaf pan for 1 hour at 325°.

STRAWBERRY CAKE

Mrs. Carl Miertschin
La Grange, Texas

1 box white cake mix
1 box strawberry jello
1 c. oil
1/2 c. milk

4 eggs
1 c. coconut
1 c. pecans
1 c. fresh strawberries

Icing:

1 box powdered sugar
1 stick margarine
1/2 c. fresh strawberries

1/2 c. coconut
1/2 c. pecans

If it is too dry, add a little milk.

OLD FASHIONED JELLY ROLL

Mrs. Carl J. Miertschin
La Grange, Texas

3/4 c. flour
3/4 tsp. baking powder
1/4 tsp. salt

1 tsp. vanilla
4 eggs
3/4 c. sugar

Combine baking powder, salt, and eggs in bowl and beat with rotary egg beater adding sugar gradually until mixture becomes thick and light. Fold in flour and vanilla. Turn into greased pan 15 x 10 inch and bake at 400° for 15 minutes. Remove from pan, cover with jelly and roll quickly.

PREMIUM FRUIT CAKE (100 years old)

The Club

- | | |
|------------------------------------|-------------------------|
| 3 c. sugar | 2 tsp. soda |
| 1 1/2 c. butter | 3/4 lb. raisins |
| 6 eggs | 1 whole coconut, ground |
| 1/2 c. sour cream or
buttermilk | |

Cream butter and sugar. Add eggs and cream. Then add all the other ingredients and beat well.

GUM DROP CAKE

The Club

- | | |
|--------------------------------------|--|
| 1 lb. raisins | 1/4 tsp. salt |
| 1 to 2 lb. small spiced
gum drops | 1 1/2 c. applesauce |
| 1 c. pecans, fried in butter | 1 tsp. vanilla |
| 4 c. flour | 1 tsp. soda dissolved in 1 tsp.
water |
| 1 tsp. cloves | 2 c. sugar |
| 1/4 tsp. nutmeg | 2 eggs |

Mix and bake in 2 loaves for 2 hours at 325°.

CARROT CAKE

The Club

Mix together:

- | | |
|---------------------|--------|
| 2 c. sugar | 4 eggs |
| 1 1/2 c. Wesson oil | |

Sift together and add to mixture:

- | | |
|----------------------|-----------------|
| 2 c. flour | 2 tsp. cinnamon |
| 2 tsp. soda | 1 tsp. salt |
| 2 tsp. baking powder | |

Fold in 3 cups grated carrots and 1 cup pecans. Bake in layer at 350° for 30 to 35 minutes.

Frosting:

- | | |
|----------------------|--------------------------|
| 1 box powdered sugar | 18 oz. pkg. cream cheese |
|----------------------|--------------------------|

Enough orange juice to make it spread

SALT PORK FRUIT CAKE

The Club

- | | |
|-----------------------------------|--------------------------|
| 1 1/2 c. sifted flour | 1 c. raisins, cut fine |
| 1/2 c. finely ground salt
pork | 1 2/3 c. candied fruit |
| 1 egg, beaten | 2/3 c. strong hot coffee |
| 1/3 tsp. cinnamon | 1/2 c. sugar |
| | 1/3 c. molasses |

SALT PORK FRUIT CAKE (Continued)

1/3 tsp. allspice
1/2 tsp. nutmeg
1/2 tsp. soda

3/4 c. currants
1 c. broken pecans

Pour coffee (hot) over ground salt pork and let stand until lukewarm. Add molasses. Reserve 2 tablespoons flour to dredge fruit and nuts. Add all other dry ingredients together and sift 3 times. Add to the coffee and pork mixture and add fruit and nuts last, using all the flour you dredged them in. Line a loaf pan with paper, grease and flour it and pour in batter. Bake in 300° oven for 2 hours and 15 minutes.

FLUFFY GOLD CAKE

Mrs. E. Demanett
Hamilton City, Calif.

2 c. flour, sifted
1 1/3 c. sugar
4 tsp. baking powder
1 tsp. salt
1/3 c. shortening

1 c. milk
4 egg yolks
1/2 tsp. lemon extract
1/2 tsp. vanilla

Cream shortening and sugar, add the egg yolks one at a time as you continue beating. Add the dry ingredients (which have been sifted together) to the first mixture, alternately with the milk and extracts. Bake at 350° for 30 to 35 minutes. Cool and frost with White Mountain Icing or Seven Minute Frosting.

HEAVENLY CAKE

Mrs. August Zoch
Giddings, Texas

1 c. butter (2 sticks)
2 1/2 c. sugar
2 eggs, unbeaten
3 c. flour
1/4 tsp. salt

2 Tbsp. vanilla
2 Tbsp. cocoa
2 c. buttermilk
2 tsp. soda

Cream butter, sugar and eggs. Put soda in milk. Mix dry ingredients together and add buttermilk. Cook in 4 (9 inch) pans for 25 minutes at 350°.

Filling:

2 c. sugar
2 eggs, well beaten
1 Tbsp. flour
1 c. light cream

1 c. chopped nuts
1 can coconut
1 tsp. vanilla

Cook sugar, eggs, flour and cream until thick. Add vanilla, coconut and nuts. Cool and put on cake.

OLD SPICE CAKE

Miss Clara Teinert
Copperas Cove, Texas

1/3 c. lard
1 c. raisins
1 c. water
1 c. sugar
1 c. nuts
2 c. flour

1/2 tsp. salt
1 tsp. cloves
1 tsp. cinnamon
1/2 tsp. baking powder
1/2 tsp. soda

Mix raisins, sugar, lard, salt and spices and water together and cook 3 minutes, cool. Then add dry ingredients. Beat well. Bake at 350° about 45 minutes.

Praline Topping:

Mix together:

1/2 c. brown sugar
1 Tbsp. flour
3 Tbsp. melted butter

1 Tbsp. milk
1/2 c. nuts

Spread on cake and brown under broiler.

CHOCOLATE CREAM CHEESE FROSTING

Mrs. Geneva E. Kahlich
Slaton, Texas

2 pkg. (4 oz. each) sweet
cooking chocolate
2 pkg. (3 oz. each) cream
cheese, room temperature

2 Tbsp. light cream
2 c. sifted confectioners sugar
1/4 tsp. salt
1 tsp. vanilla

Place chocolate in small bowl and set over hot water until melted. Cool slightly. Blend in cream cheese and cream. Add sugar gradually, mixing well after each addition. Then add salt and vanilla. Spread on tops and side of two (8 inch) layers. Makes about 2 cups.

WACKY CAKE

Mrs. W. A. Emmrich

1 1/2 c. flour
1 c. sugar
3 heaping tsp. cocoa
5 Tbsp. melted shortening

1 tsp. soda, a little salt
1 Tbsp. vinegar
1 tsp. vanilla
1 c. hot water

Mix all dry ingredients, then add flavoring, vinegar, shortening and hot water. Bake in 8 x 9 inch square pan, until done at 350°. Cool in pan.

WACKY CAKE (Continued)

Icing:

1 3/4 c. powdered sugar
1/4 c. cocoa
1/4 c. oleo

1/4 c. milk or cream
1 tsp. spoon vanilla
3/4 c. marshmallows
(miniature)

Melt oleo, add cocoa, stir until thick. Remove from heat and add powdered sugar and vanilla and milk. Stir until smooth add marshmallows and spread on cake. If thin, add more sugar, if too thick add a little more milk or cream.

LEMON PECAN CAKE

The Club

2 c. (4 sticks) margarine,
softened
2 1/2 c. (1 lb.) packed light
brown sugar
6 eggs, separated
4 c. flour

1/3 tsp. salt
2 tsp. baking powder
1/2 c. milk
1 1/2 oz. bottle lemon
extract
3 c. chopped pecans

Preheat oven to 300°. Cream margarine and sugar. Add egg yolks and blend well. Sift flour, salt and baking powder together. Add flour mixture alternately with milk. Add lemon extract and pecans. Mix until well blended. Beat egg whites to peak. Fold in batter. Pour into 10 inch pan that has been greased and dusted with flour. Bake 1 hour and 40 minutes or until toothpick inserted in center comes out clean. Do not over-bake. Cool and remove from pan.

This cake will keep for weeks. Two loaf pans may be used instead of 10 inch pan if preferred.

COCOLA CAKE

Mrs. Erwin Iselt
Dime Box, Texas

In a large bowl, sift together:

2 c. sifted flour
2 c. granulated sugar

3 heaping tablespoons cocoa
1/2 tsp. salt

Bring to a boil and pour over sifted dry ingredients:

1 stick margarine
1 c. Cola

1/2 c. cooking oil

COCOLA CAKE (Continued)

Add:

1/2 c. buttermilk or sour
milk
1 tsp. soda

2 eggs, unbeaten
1 tsp. vanilla

Beat batter until smooth, then fold in 1 1/2 cups miniature marshmallows. Turn into greased 9 x 13 inch pan. Spread marshmallows around with spatula. Bake at 350° for 45 to 50 minutes.

Icing:

Put in saucepan:

1/2 stick margarine
2 Tbsp. cocoa

3 Tbsp. Cola or milk

Bring to a boil, then add:

1 1/2 c. confectioners sugar
1/2 tsp. vanilla

1 c. chopped nuts or coconut,
if desired

Pour over the hot cake and spread evenly. Allow cake to cool in pan. Serves 20.

MOTHER'S POUND CAKE (1904)

Mrs. Eloise Hightower
Kansas City, Missouri

2 c. sugar
1 c. Crisco
4 eggs
1 1/2 c. milk

3 c. sifted flour
2 rounding tsp. baking powder
2 tsp. vanilla

Mix in order given alternating flour and baking powder with milk. Bake in tube pan or use as a three layer cake with frosting. Bake at 350° until done when tested.

LEMON ROLL

Lena Whitsel
Dime Box, Texas

Beat well:

3 eggs
1 c. sugar
3 Tbsp. hot water

1 c. flour
1 tsp. baking powder
Salt

Bake at 350° and roll in damp cloth then unroll and spread with your favorite icing, lemon, etc.

SCRIPTURE CAKE

Mrs. Harry E. J. Wuensche
McDade, Texas

Behold there was a cake baking: 1 King: 17:13

1/2 c. butter, Judges 5:25
2 c. flour, 1 King 4:25
1/2 tsp. salt, Leviticus 2:13
1 c. figs, 1 Samuel 30:12
1 1/2 c. sugar, Jeremiah 6:20
1 Tbsp. honey, Proverbs 24:13

1 tsp. soda, Luke 13:21
1/2 c. water, Genesis 24:11
1 c. raisins, 1 Samuel 30:12
3 eggs, Isaiah 10:14
1/2 tsp. cinnamon and cloves
1 King 10:10
1/2 c. almonds, Genesis 6:1

Blend butter, sugar, spices and salt. Beat egg yolks. Add sifted flour with soda. Add water and honey. Put fruit and nuts through food chopper and flour them well. Mix. Follow Solomon's advice by having good children, read Proverbs 23:14. Fold in stiffly beaten egg whites. Bake 1 hour, medium heat.

BRAUN-STEIN KUCHEN

Mrs. Ella Melde
Giddings, Texas

5 eggs, separated
2 1/4 c. sugar
1 c. Mazola
2 tsp. soda
2 1/2 c. flour

1 c. buttermilk
4 tsp. cocoa
1 tsp. vanilla
Pinch salt

Sift together 3 times, flour, soda, cocoa, pinch of salt and put in mixer bowl. Add 2 cups sugar, oil, egg yolks, buttermilk and vanilla to flour mixture. Beat real, real well. Beat egg whites until they hold shape, add 1/4 cup sugar, beat to mix well. Add the egg whites to the flour mixture. Bake in 3 layers, 20-25 minutes in 325° oven or in a 13 x 9 x 2 inch oblong pan at 350° for 1 hour and 10 minutes. Ice with powdered sugar icing or the following:

2 c. sugar
1 c. sweet cream

1/2 c. butter

Cook over low flame until mixture forms a soft ball in water. Remove from heat, beat about 5 or 6 strokes to make mixture smooth. Cool. Spread on layers while lukewarm.

MISSISSIPPI MUD CAKE

Mrs. Carol Lester
Pearland, Texas

2 c. sugar	1/2 tsp. salt
2 sticks margarine	1 tsp. vanilla
4 eggs	1 c. nuts
1 1/2 c. flour	1 jar marshmallow cream
4 Tbsp. cocoa	

Cream sugar, butter; add eggs. Mix all ingredients except marshmallow cream. Bake at 350° for 40 minutes in oblong pan. As soon as you remove from oven, spread jar of marshmallow cream on top. Let cake cool for a couple of hours.

Icing:

1 stick margarine	4 Tbsp. cocoa
6 Tbsp. milk	1 tsp. vanilla

Bring above ingredients to boil. Add 1 box powdered sugar. Mix.

PEACH CUSTARD CAKE

Evelyn N. Kasper
Warda, Texas

1 1/2 c. flour	1/2 c. sugar
1/2 c. margarine	1/2 tsp. cinnamon
1/2 tsp. salt	1 c. evaporated milk
1 large can peaches	1 egg

Preheat oven to 375°. Mix first three ingredients with pastry blender until mixture looks like coarse meal. With back of spoon press firmly onto bottom and half way up the sides of a buttered 8 inch square pan. Drain peaches, saving 1/2 cup of syrup. Arrange peaches in pan and sprinkle with sugar and cinnamon. Bake 20 minutes. Mix 1/2 cup peach syrup, milk and egg (slightly beaten) and pour over peaches. Bake 30 minutes more. Serves 9.

APPLE FRUIT CAKE

Mrs. Emil Knippa
Lexington, Texas

1 1/2 c. Wesson oil	1 tsp. salt
2 c. sugar	1 tsp. vanilla
2 eggs	3 c. fresh apples, chopped
3 c. flour	real fine
1 1/2 tsp. cinnamon	1 c. dates or raisins
1 tsp. soda	1 c. nuts (optional)

Small box of candied pineapple and cherries. Bake real slow at 325° for 1 hour to 1 1/4 hours.

BUTTERSCOTCH CAKE

Mrs. Erwin Iselt
Dime Box, Texas

2/3 c. butterscotch pieces	3 eggs
1/4 c. water	2 1/4 c. flour
1/2 c. shortening	1 tsp. salt
1 c. sugar	1 tsp. baking soda
1 c. buttermilk	1/2 tsp. baking powder

Heat and stir butterscotch pieces with the water until pieces melt, cool. Cream shortening and sugar, add eggs, one at a time, beating well. Stir in butterscotch mixture. Add flour, soda, salt and baking powder alternately with buttermilk. Bake at 375° for 25-30 minutes.

Frosting:

In saucepan combine:

1/2 c. sugar	1 Tbsp. cornstarch
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Add: 1 (6 ounce) can (2/3 cup) evaporated milk, cook and stir over medium heat until thick, remove from heat. Stir in 1/3 cup butterscotch pieces and 2 tablespoons oleo. Stir until melted, add 1 cup coconut and 1/2 cup nuts.

YELLOW CAKE WITH BROILED TOPPING

Mrs. Minnie Urban
Lexington, Texas

1/2 c. shortening	1 tsp. salt
2 c. flour	1 c. milk
1 1/2 c. sugar	1 1/2 tsp. vanilla
3 tsp. baking powder	2 eggs

Softening shortening in mixing bowl. Sift in dry ingredients. Add milk, beat until smooth. Vanilla should be in milk. Add eggs, beat 2 minutes or until smooth. Pour into a well greased and floured 9 x 18 inch pan. Bake at 375° for 50 minutes, or until done.

Topping:

1/4 c. butter, melted	1 c. coconut, shredded
3/4 c. brown sugar	

Mix topping ingredients; sprinkle over surface of cake, place under broiler. Broil until mixture bubbles.

CREAM CAKE

Mrs. T. G. Ernest Moerbe
Lexington, Texas

2 c. sugar
1/2 c. margarine
1/2 c. shortening
1 tsp. vanilla
5 eggs, separated

2 c. flour
1 tsp. soda
1 c. buttermilk
1 small can coconut
1 c. chopped pecans

Cream sugar, margarine and shortening until fluffy. Add vanilla and egg yolks and beat well. Sift flour and soda. Alternately add flour mixture and buttermilk and beat well. Add coconut and pecans. Beat egg whites until stiff peaks form. Gently fold into batter. Bake in 3 (8 inch) greased and floured cake pans in a 350° oven for 30-35 minutes. Cake is like pudding, so toothpick test is not reliable. Use finger test for firmness.

Cream Cheese Frosting:

1 stick margarine
1 box confectioners sugar
1 (8 oz.) pkg. cream cheese
1 tsp. vanilla

Enough milk to spread. Sprinkle chopped nuts on top.

CARROT CAKE

Mrs. Arthur Jatzlaw
Lexington, Texas

4 eggs
1 1/2 c. Wesson oil
2 c. sugar
3 c. grated carrots
2 c. flour

1 tsp. cinnamon
1/2 tsp. salt
2 tsp. soda
1 c. pecans

To well beaten eggs, add oil. Beat well. Gradually add sugar. Blend in coarsely grated carrots, Sift flour, cinnamon, salt and soda. Add chopped pecans. Fold dry ingredients into sugar mixture. Bake in well greased tube or loaf pans with 350° for 35-40 minutes.

Frosting:

3 Tbsp. flour
1/2 tsp. salt
1 c. milk
1 c. shortening

1 c. powdered sugar
1 tsp. vanilla
1/4 tsp. butter flavor

Cook milk, flour, salt until thick, stirring constantly. Let cool, cream shortening and sugar very well; add flavors. Beat well; spread on cake. Sprinkle with chopped pecans.

OATMEAL CAKE

Mrs. Albert Richter
Paige, Texas

1 1/4 c. boiling water
1 c. oatmeal
1/2 c. butter
1 c. white sugar
1 c. brown sugar
2 eggs

1 1/2 c. flour
1/2 tsp. salt
1 tsp. soda
1 tsp. cinnamon
1/2 tsp. vanilla
1/2 c. nuts, chopped

Pour boiling water over oatmeal and let stand 20 minutes. Cream butter with sugar. Add eggs and beat well. Add oatmeal mixture. Add dry ingredients, vanilla and nuts. Mix well. Grease and flour oblong pan, about 9 x 14 inch. Bake 40 minutes at 350°.

Icing:

6 Tbsp. butter, melted
1/4 c. canned milk
1/2 c. brown sugar

1/2 tsp. vanilla
1 c. coconut
1 c. nuts

Spread on warm baked cake and brown under broiler.

APPLE CAKE

Mrs. Minnie Jatzlaw
Lexington, Texas

Sift together:

3 c. flour
1/2 tsp. cinnamon
1/2 tsp. nutmeg

1/2 tsp. soda
1 tsp. salt

Mix together:

1 1/4 c. cooking oil
2 eggs
2 c. sugar
1 tsp. vanilla

3 c. diced raw apples
1 c. diced pecans

Mix all together well and bake in a 350° oven in a tube or Bundt pan until done.

GRAHAM CRACKERS CAKE

Mrs. Otto Melcher
Giddings, Tex.

Cream together:

1/2 lb. oleo
2 c. sugar

5 eggs, beat in one at a time
2 tsp. baking powder

Add:

3/4 c. milk
1 lb. box graham crackers,
crushed

1 can coconut
1 c. nuts
1 Tbsp. vanilla

GRAHAM CRACKERS CAKE (Continued)

Bake in 3 layers at 350°.

Filling:

1/4 lb. oleo

1 1/2 box powdered sugar

1 small can pineapple, drained

LESTER'S CREAM CAKE

Mrs. Carol Lester
Pearland, Texas

2 c. sugar

1/2 c. shortening

1/2 c. Wesson oil

1 c. buttermilk

1 tsp. vanilla

1 tsp. soda

1 small can coconut

Combine all cake ingredients. Beat in 5 egg yolks, 1 at a time. Add 2 cups flour. Fold in 5 egg whites, beaten stiff to peaks. Bake in 3 greased, floured 8 inch round cake pans. Bake at 350° for 35 minutes.

Icing:

1 (8 oz.) pkg. cream cheese

1 stick margarine

1 box powdered sugar

1/2 c. pecans

1 tsp. vanilla

CHOCOLATE POUND CAKE

Evelyn N. Kasper
Warda, Texas

1 c. butter

1/2 c. shortening

3 c. sugar

5 eggs

1 tsp. vanilla

3 c. flour

4 Tbsp. cocoa

1/2 tsp. baking powder

1/4 tsp. salt

1 c. milk

Preheat oven to 350°. Cream butter, shortening and sugar. Add 5 beaten eggs and 1 teaspoon vanilla. Sift together the flour, cocoa, baking powder and salt. Add dry ingredients alternately with the milk to the above. Bake 1 hour and 20 minutes in tube pan. Do not open oven while baking.

CHOCOLATE SHEET CAKE

Mrs. Oscar H. Dube
Austin, Texas

2 c. flour

2 c. sugar

Sift together in bowl. Bring to boil:

1 stick margarine

1/2 c. Crisco

CHOCOLATE SHEET CAKE (Continued)

4 Tbsp. cocoa

1 c. water

Pour over flour and sugar. Add:

2 eggs (one at a time)

1 tsp. soda

1/2 c. buttermilk

1 tsp. vanilla

Mix by hand. Pour into greased and floured pan. Bake 30 minutes at 350°.

Chocolate Frosting:

NOTE: Sift sugar while cake is baking. Melt:

1 stick margarine

6 Tbsp. milk

4 Tbsp. cocoa

Remove from fire and add 1 box sifted powdered sugar (all at one time). Mix in 1 teaspoon vanilla and 1 cup nuts. Spread on cake while hot.

LEMON SQUARES

Brenda M. Ross
New Orleans, La.

1 c. flour

1/4 c. confectioners sugar

1 stick butter

Cream above ingredients together. Press in square pan. Cook at 350° for 20 minutes.

2 eggs

3 Tbsp. lemon juice

1 c. sugar

A little lemon rind

1/2 tsp. baking powder

Beat above ingredients until liquid and fluffy. Pour over hot crust. Bake 25 minutes at 350°. Cool. Cut into squares.

SEVEN MINUTE FROSTING

Mrs. E. A. Mitschke
Lincoln, Texas

4 egg whites

5 Tbsp. cornstarch

1 c. sugar

1/2 c. cold water

Juice of 5 lemons

1/4 tsp. salt

Rind of 5 lemons

1 c. boiling water

Put in mixer the egg whites and sugar and stir well until fluffy. Add the boiling water. Add the juice and the rinds of the lemons. Add cornstarch which has been dissolved in cold water. Add salt. Mix until stiff (this is not cooked) -83-

"The Wends"

1 1/2 c. sifted sugar
1 c. sifted cake flour
1/2 tsp. salt
1 Tbsp. instant powdered
coffee

1 1/4 c. egg whites
(10-12)
1 1/4 tsp. cream of tartar
1/2 tsp. vanilla

Add 1/2 cup of the sugar to flour. Sift together 4 times. Add salt to egg whites until beaten foamy. Sprinkle cream of tartar over eggs and continue beating to soft peak stage. Add the remaining cup of sugar sprinkled over beaten egg whites at 1/4 cup at a time and fold in gently. Fold in coffee and vanilla. Add flour sifted with part of the sugar by folding into egg mixture. Pour into ungreased round 10 inch tube pan. Bake at 350° for 35 to 45 minutes. Remove from oven and invert on cooling rack. Ice with butter icing to which 2 tablespoons of powdered coffee has been added. Whip icing until light and fluffy. Spread on cake and sprinkle generously with slivered or chopped toasted almonds.

SOUR CREAM COFFEE CAKE

Mrs. R. H. Wuensche
Elgin, Texas

3/4 c. butter or lard
2 c. sugar
2 eggs
1 tsp. vanilla
2 c. all purpose flour
1 tsp. baking powder
1/2 tsp. salt

1/2 tsp. soda
1 c. sour cream
3 Tbsp. brown sugar
1 tsp. cinnamon
1/3 c. chopped pecans
1 c. powdered sugar
3 Tbsp. milk

Cream butter and sugar; add eggs one at a time. Blend in 1 teaspoon vanilla. Sift flour, baking powder and salt together and add to creamed mixture alternately with sour cream to which soda has been added. Place 1/2 of the batter in a greased, floured Bundt pan; sprinkle with brown sugar, mixed with cinnamon and nuts. Cover with remaining batter. Bake 1 hour and 20 minutes at 350°. Cool, remove from pan and glaze with powdered sugar mixed with milk.

KRAUT CHOCOLATE CAKE

Mrs. Geneva E. Kahlich
Slaton, Texas

2/3 c. butter or margarine
1 1/2 c. sugar
3 eggs
1 tsp. vanilla
1/2 c. unsweetened cocoa

2 1/2 c. sifted all purpose flour
1 tsp. baking powder
1 tsp. baking soda
1/4 tsp. salt

KRAUT CHOCOLATE CAKE (Continued)

1 c. water

2/3 c. rinsed, drained and
chopped sauerkraut

Cream thoroughly butter with sugar. Beat in eggs and vanilla. Sift together dry ingredients; add alternately with water to egg mixture. Stir in kraut. Turn into two greased and floured 8 inch square or round baking pans. Bake at 350° (moderate) oven 30 minutes or until cake tests done. Fill and frost with chocolate cream cheese frosting.

WATERGATE CAKE

Mrs. Carol Lester
Pearland, Texas

1 box cake mix (white or
yellow)
1 box instant pistachio
pudding (3 1/2 oz.)
3 eggs

1/2 c. Crisco or Wesson oil
1 c. ginger ale
1/2 c. crushed walnuts or
pecans

Bake at 350° for 40 minutes.

Icing:

2 pkg. Dream Whip
1 1/4 c. milk

1 box instant pistachio pudding

PRUNE CAKE

Mrs. Homer Hudler
McDode, Texas

Cream 1 cup Wesson oil and 2 cups sugar. Add 3 whole eggs and beat well. Add 1 cup mashed prunes or (1 jar Del Monte prunes). Sift:

2 c. flour
1 tsp. allspice
1 tsp. ground cloves

1 tsp. cinnamon
1 tsp. nutmeg
1 tsp. salt

Add 1 cup buttermilk in which you have beaten 1 teaspoon soda to creamed mixture. Add 1 cup chopped nuts to flour mixture and blend into mixture. Pour in greased and floured round or Bundt pan. Bake 1 hour and 10 minutes in 350° oven. Put into covered cake plate to steam.

FUDGE BROWNIES

Mrs. John Tienert
Warda, Texas

3/4 c. flour	2 eggs
1/2 tsp. baking powder	1 c. sugar
1/4 tsp. salt	1/2 c. nuts
1/2 c. shortening	1 tsp. vanilla
2 or 3 squares chocolate	

Sift dry ingredients. Melt chocolate and shortening over hot water. Beat eggs, add sugar, vanilla. Add melted chocolate and shortening. Stir in dry ingredients. Bake in greased square pan at 350°. Cover with marshmallow and put back in oven until marshmallows are melted. Cool. Put chocolate frosting on top of marshmallows. Cut in squares.

LEBKUCHEN

Mrs. R. H. Wuensche
Elgin, Texas

1/2 c. honey	2 3/4 c. flour
1/2 c. molasses	1 tsp. each cinnamon, cloves, nutmeg, allspice
3/4 c. brown sugar (packed)	1/2 tsp. soda
1 egg	1/3 c. chopped citron
1 tsp. grated lemon peel	1/3 c. chopped nuts
1 Tbsp. lemon juice	

Mix honey and molasses in large saucepan. Heat to boiling. Cool thoroughly. Stir in sugar, egg, lemon peel and juice. Mix in remaining ingredients. Cover and chill at least 8 hours. Heat the oven to 400°. Roll small amount of dough at a time to 1/4 inch thickness on a lightly floured board. Cut dough in rectangles 2 1/2 x 1 1/2 inch. Bake 1 inch apart on baking sheet, 10 to 12 minutes until no imprint remains when touched by finger. Brush icing on. Remove from pan. Store in airtight container with slice of orange.

Icing Glaze:

1 c. sugar	1/2 c. water
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Cook until it spins a thread 2 inches long. Stir in 1/4 cup confectioners sugar. If it becomes sugary, reheat, adding a little water.

TALLYE'S APPLESAUCE CAKE

Mrs. Rex Robinson (nee Elsie Zwahr)
Lubbock, Texas

1 1/2 c. applesauce	1 c. raisins
1/2 c. lard	1 tsp. nutmeg
1 c. sugar	1 tsp. cinnamon

TALLYE'S APPLESAUCE CAKE (Continued)

1/2 tsp. cloves
1/2 tsp. salt
2 tsp. baking soda

2 c. flour
1/2 c. chopped nuts

Mix the applesauce, lard, sugar and raisins together and heat on top of the stove. After cooling, add the spices, flour and soda and mix. Lastly, mix in the nuts. Bake at 350°

OLD FASHION CHOCOLATE LAYER CAKE

Mrs. Herbert Winkler
Lexington, Texas

1/2 c. cocoa
1/2 c. white sugar

1/2 c. sweet milk
1 egg yolk

Boil well together and let cool.

1 c. sugar
1/2 c. butter

2 eggs
1/2 c. sour milk into which 1
tsp. soda has been dissolved

Mix both parts together and add 2 cups flour and 1 teaspoon baking powder. Bake in 350° oven to 375° oven for 20 to 25 minutes.

WHITE NURNBERGER LABKUCHEN

Mrs. Albert Buscha
Giddings, Texas

18 large or 20 small eggs
2 lb. sugar
1/2 lb. chopped, blanched
almonds
1 tsp. cinnamon
1 Tbsp. cloves
3 pinches of cardamom
1 nutmeg ball or 1 Tbsp.
ground nutmeg

Lemon peel of 1 lemon,
grated
6 Tbsp. fine grated citronat
(citron or lime)
4 Tbsp. orange peel
5 pinches of salt
2 lb. flour

Whip eggs with sugar. Sift dry ingredients. Add all other ingredients and mix well. Roll out and cut into (langlich four corner (schnietten). Cover with thin slices of "citranat" unidentified. Dust with powdered sugar. Bake in medium heat.

LEMON ROLL

Mrs. Martin Iselt
Dime Box, Texas

1 c. sifted cake flour
1 tsp. baking powder
1/4 tsp. salt
4 eggs, separated
1 c. sugar

1 Tbsp. lemon juice
3 Tbsp. warm milk
1 tsp. vanilla
Lemon pie filling

Sift flour, baking powder, salt together. Beat egg yolks until thick. Add sugar, beat for several minutes. Add lemon juice. Stir in flour mixture with warm milk and vanilla. Beat egg whites until stiff. Fold into batter. Pour into greased pan 11 x 15 inches. Bake at 350° for 15 minutes. Quickly turn upside down on dish towel, sprinkle with confectioners sugar. Roll up folding in long side, using towel to keep rolled. Let cool, unroll and spread with made up pie filling or your favorite jelly pie roll and sprinkle top with confectioners sugar.

APPLE CAKE

Mrs. Henry Knowles
Atchinson, Kansas

4 c. apples, chopped

2 c. sugar

Pour sugar over apples and let stand about 6 hours. Mix by hand:

1 c. cooking oil
3 c. flour
2 eggs
2 tsp. soda

1/2 c. nuts, chopped
1 tsp. salt
1/2 c. raisins (optional)

Mix all ingredients with apples. Pour in greased 13 x 9 inch pan. Sprinkle with the following spices:

1/2 tsp. cinnamon
1/2 tsp. allspice

1/2 tsp. nutmeg
1/2 tsp. cloves

Mix all the spices with 2 tablespoons sugar and sprinkle over cake in pan. Bake at 350° for 45 minutes to 1 hour.

BACH'S WACKY CAKE

Elizabeth Bach
Austin, Texas

Set temperature at 350°.

1 1/2 c. sifted flour
1/2 tsp. baking powder
1 tsp. vanilla

6 Tbsp. oil
1 c. sugar
3 Tbsp. cocoa

BACH'S WACKY CAKE (Continued)

1 Tbsp. vinegar

1 c. cold water

1. Sift flour, sugar, soda and cocoa together into a 9 inch square baking pan. 2. Spread evenly and make 3 wells in the dry mixture. Pour vinegar into the first well, vanilla in the second, and oil in the third. 3. Pour water over all. Mix well. 4. Bake in the same pan for 30-35 minutes.

DAMEN'S CHEESE CAKE

Damen Doss
Elgin, Texas

5 eggs, separated
1 lb. cream cheese,
room temperature
2 Tbsp. flour

1 c. sugar
1 c. commercial sour cream
1 tsp. vanilla

Beat egg yolks until thick and lemon colored. Gradually beat in sugar. Add cream cheese, beating until smooth. Add sour cream, flour and vanilla. Continue beating until smooth. Beat egg whites until stiff, but not dry. Gently fold into cheese mixture. Pour into 9 inch spring-form pan buttered and dusted with mixture of 1/2 cup fine graham cracker crumbs, 1 tablespoon sugar and 1/4 teaspoon cinnamon. Bake 70 minutes at 275°, then turn off oven and leave cake in 1 hour without opening oven door. Remove from oven and cool. 16 to 20 servings.

FLUFFY JELLY ROLL

Mrs. Selma Becker
Giddings, Texas

Take 4 eggs, beat one at a time. Add 1 cup sugar. Mix that together with 1 cup flour. Add 2 teaspoons baking powder. Add little pinch of salt plus 1/4 teaspoon vanilla. Spread batter in 11 x 15 inch pan and bake at 375° for 12 - 15 minutes. Put on jelly, and roll.

"FRESH APPLE CRUNCH CAKE"

Mrs. Albert Buscha
Giddings, Texas

2 c. flour
1 1/2 tsp. salt
1 tsp. nutmeg
1 tsp. cinnamon
1 tsp. soda
1 1/4 c. oil

2 eggs
2 c. sugar
2 c. fresh apples, sliced
1 c. chopped nuts
1 tsp. vanilla
1/3 c. brandy

Sift together flour, salt, nutmeg, cinnamon and soda. Mix oil, eggs, and sugar. Add flour mixture to oil mixture and mix well.

"FRESH APPLE CRUNCH CAKE" (Continued)

Add apples, nuts, vanilla and brandy; mix again. Batter will be very stiff like a cookie dough. Spread into lightly greased 13 x 5 x 2 inch pan. Bake at 350° for 35 to 45 minutes. This is a very rich cake and should not be iced. The crust is crunchy like a cookie and the inside is moist and chewy like a brownie.

DATE SQUARES

Mrs. W. A. Emmrich
Giddings, Texas

1 1/2 c. flour
1 c. oatmeal
1 c. brown sugar

3/4 c. lard
Few grains of salt

Filling:

1 c. dates, cut in small
pieces

1 c. sugar
1 c. water

Boil filling ingredients together until thick. Blend flour, oatmeal, brown sugar, lard and salt. Press in bottom of greased 9 x 13 inch pan. Reserve a little of this to sprinkle on top of filling. Bake at 350° until topping is done. Cut in squares while still warm.

CHRISTMAS COOKIES

The Club

1/2 c. shortening
1/2 tsp. soda
1 c. brown sugar
1 egg
1 3/4 c. flour
1/2 tsp. salt

3/4 c. pecans, chopped
1/4 c. sour milk
36 pecan halves
3/4 c. dates
3/4 c. candied cherries
3/4 c. fruit cake mix

Mix shortening, sugar, salt, eggs. Sift flour and soda together, add alternating with sour milk. Add nuts and fruit. Drop by spoonful on cookie sheet. On top of each, place a pecan. Bake 10 minutes in 400° oven.

SUGAR COOKIES

Mrs. Alvin Reeh
Needville, Texas

4 c. flour
1 c. shortening
1 tsp. vanilla
2 Tbsp. sour milk
1 Tbsp. vanilla

2 c. sugar
1/2 tsp. salt
1 tsp. baking powder
2 eggs, well beaten

Sift flour, sugar and salt together, add shortening and mix. Add eggs and milk in which soda was dissolved. Roll thin and cut with cookie cutter. Pecans or coconut may be added. Bake at 400°

SOUR CREAM DATE COOKIES

Mrs. Herbert Falke
Paige, Texas

2 c. sugar
2/3 c. Crisco
2 eggs
1/2 tsp. salt
2 Tbsp. sour cream

1 tsp. soda, mixed into the
sour cream
1 tsp. vanilla
1 c. dates
1 c. nuts

Add enough flour to make a stiff dough. Make little balls or flatten with a fork. Bake in a moderate oven at 375° until brown.

PECAN MACAROONS (From 1890)

Jewell Hudler
McDade, Texas

3 c. pecans, chopped very fine 2 c. brown sugar

Mix well. Add whites of 3 eggs, unbeaten; mix together. Shape in small balls and drop from spoon. Bake at 300° until lightly browned.

OATMEAL CRISPIES

Mrs. Henry H. Nitschmann
Austin, Texas

1 c. brown sugar
1 c. white sugar
1 c. shortening
2 beaten eggs

1 tsp. vanilla
2 c. flour
1/4 tsp. salt
1 tsp. baking soda (level)

Mix well. Then add 1 cup ground oatmeal. Make into rolls and place in refrigerator to harden. Cut. Bake on greased sheet at 425°.

GINGERSNAPS

Mrs. E. F. Wendland
Lexington, Texas

3/4 c. shortening
1 c. syrup

1 c. sugar
2 c. flour

Boil. Let cool, then add:

1 egg
1 Tbsp. vinegar
1/2 tsp. ginger
1/2 tsp. nutmeg

1/2 tsp. cloves
1/2 tsp. cinnamon
1 tsp. salt
1 tsp. soda
2 tsp. baking powder

Add more flour as needed. Roll out and bake at 400°.

OLD TIME SUGAR COOKIES

Mrs. Esther Leitko
Dime Box, Texas

4 eggs
2 c. sugar
1/2 c. lard
1/2 c. margarine

4 Tbsp. warm water
4 tsp. baking powder

It takes between 5 to 6 cups flour, stiff enough so you can roll it on table. Cut, sprinkle little sugar on and bake at 375° until brown.

SNICKER DOODLES COOKIES

Elizabeth Bach
Austin, Texas

Mix thoroughly:

1 c. soft shortening
(part butter)

1 1/2 c. sugar
2 eggs

Sift together and stir in 2 3/4 cups sifted flour, 2 teaspoons cream of tartar, 1 teaspoon soda and 1/4 teaspoon salt. Roll into balls, the size of walnuts. Roll in mixture of 2 tablespoons sugar and 2 teaspoons cinnamon. Place 2 inches apart on ungreased baking sheet. Bake until lightly browned, but still soft. Bake at 400° for 8 to 10 minutes. Makes about 5 dozen cookies.

WAGON WHEEL COOKIES

Mrs. Ruth Piland
Manor, Texas

1/2 cup shortening put in pan and melt with 4 squares of unsweetened chocolate, then cool.

2 c. sugar
4 eggs, slightly beaten
2 tsp. vanilla
2 c. flour

2 tsp. baking powder
Pinch salt
1/2 c. finely chopped nuts

Mix all together, put in icebox for 4 hours or overnight, until dough gets thick, so you can make small balls, then dip in powdered sugar and bake on greased cookie sheet in 350° oven.

ICEBOX COOKIES

Mrs. E. F. Wendland
Lexington, Texas

1 c. butter
1 1/2 c. powdered sugar
1 egg
1 tsp. vanilla
1/2 tsp. salt

1 Tbsp. peanut butter
2 1/2 c. flour
1 1/2 tsp. soda
1 tsp. cream of tartar

ICEBOX COOKIES (Continued)

Mix all together and make three rolls. Chill overnight. Slice and bake at 400°, for 20 minutes.

PFEFFER NUESSE

Mrs. Laura Zoch
Giddings, Texas

1 c. shortening
1/2 tsp. salt
1 c. sugar
2 eggs
1 c. molasses
4 1/2 c. flour
1 tsp. soda in 1/2 c.
black coffee

1 c. nuts, cut
1/4 c. citron, cut fine
2 tsp. ginger
2 tsp. cinnamon
1 tsp. nutmeg
1 tsp. allspice
1 tsp. cloves

Cream shortening, add sugar. Add unbeaten eggs one at a time, then add molasses. Next add soda dissolved in coffee. Sift flour, spices and salt together and add to mixture. Add nuts and citron. Roll into balls the size of marbles. Bake until brown at 350° about 20 minutes.

SUGARLESS SOFT MOLASSES COOKIES

Mrs. W. A. Emmrich
Giddings, Texas

3 1/4 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 tsp. soda
1 tsp. ginger
1/4 tsp. cloves

1 1/2 tsp. cinnamon
1/2 c. shortening, melted
1 c. molasses (Grandma's)
or any dark
2 Tbsp. warm water
1 egg, beaten

Sift dry ingredients together. Combine remaining ingredients. Add sifted ingredients. Mix thoroughly. Let stand 10 minutes. Roll out on floured board. Cut and bake at 350° until done, but not brown.

SUGAR COOKIES

Mrs. Dorothy Schimonk
Lexington, Texas

1 c. butter
1 egg
1 1/2 tsp. soda
1 1/2 c. powdered sugar

1 tsp. vanilla
1 tsp. cream of tartar
2 1/2 c. flour

Mix butter until soft, add powdered sugar, combine egg and

SUGAR COOKIES (Continued)

vanilla. Combine flour, soda, cream of tartar, sifted together. Add egg and vanilla to butter. Gradually add flour to mixture. Make 2 rolls and refrigerate until harden, slice and bake at 375° for 10 minutes or until golden brown.

OLD TIME GINGER SNAPS

Mrs. Esther Leitko
Dime Box, Texas

1 c. dark molasses	2 tsp. cinnamon
1 c. sugar	2 Tbsp. vinegar
1 c. margarine and lard, mixed	2 tsp. soda
2 eggs	1/2 tsp. salt
2 tsp. ginger	5 c. flour

Bake at 375°. Mix dough in bowl and chill in refrigerator for 2 hours. Take little teaspoonfuls size dough and make little balls, lay on cookie sheet, mash down a little then bake.

CHERRY DELIGHTS

Mrs. Henry H. Nitschmann
Austin, Texas

Mix 1 cup Mazola margarine and 1/2 cup sugar. Stir in 1/2 cup Karo light syrup, 2 egg yolks and 2 1/2 cups flour. Chill. Roll into 1 inch balls. Dip in slightly beaten egg whites then 2 cups finely chopped pecans. Place on greased baking sheet. Press candied cherry halves into centers. Bake at 325° for 20 minutes. Makes 4 dozen.

ORANGE SLICES SQUARES

Mrs. Meta Melde
Lexington, Texas

4 eggs, well beaten	1 tsp. baking powder
1 c. white sugar	1 lb. orange slices, cut up
1 c. brown sugar	1 1/2 c. nuts
1/4 tsp. salt	2 c. flour

Beat eggs, add white and brown sugar, salt, 1 cup flour, baking powder, nuts. Then roll orange candy in rest of flour (one cup). Spread in a greased shallow pan. Bake at 350° for 35 to 40 minutes. When done, cut in squares and roll in powdered sugar.

FORGOTTEN COOKIES

Mrs. Alvina Paul
Austin, Texas

2 stiffly beaten egg whites
2/3 c. sugar
Pinch of salt

Fine chopped pecans and
chocolate chips to make
dough stiff

Mix well, put on waxed paper on cookie sheet. Turn oven on to 350° with cookies in there. Then turn oven off and leave cookies in oven overnight. Very good.

OLD FASHIONED OATMEAL COOKIES

Mrs. Alma Schubert
Paige, Texas

1 c. shortening
1 c. white sugar
1 c. brown sugar
2 eggs, beaten
1/2 c. coconut
1/2 c. pecans

1 tsp. vanilla
1 tsp. soda
1/2 tsp. salt
1 1/2 c. sifted flour
3 c. three Minute oats
1/2 c. chocolate chips

Cream shortening, add sugar gradually, and mix well. Add beaten eggs and vanilla. Stir in sifted soda, salt and flour and oats. Form small balls and bake at 375° 10 to 15 minutes. Yield: 5 dozen.

DATE COOKIES

Mrs. Herbert Falke
Paige, Texas

2 c. brown sugar
1 c. butter or margarine
3 eggs
3 c. flour
1 tsp. soda

1 tsp. salt
1 tsp. baking powder
1 c. finely chopped dates
1 c. chopped nuts

Cream sugar and butter and add well beaten eggs. Sift together flour, soda, salt and baking powder. Shake a little flour over nuts and dates, then add with dry ingredients to sugar mixture. Drop on lightly greased cookie sheet. Bake in 375° oven for about 15 minutes.

PECAN CRISPS

Mrs. William Koppelman
Austin, Texas

1 1/2 c. sifted flour
1 c. sugar
3/4 tsp. salt
1/2 c. shortening

1 egg, separated
3 Tbsp. milk
1 tsp. vanilla
1 1/2 c. finely chopped pecans

Heat oven to 375°. Sift flour, sugar and salt into bowl. Mix

PECAN CRISPS (Continued)

in thoroughly with fork shortening, egg yolk, milk and vanilla. Add 1 cup nuts. Mix well. Form into balls the size of a small walnut. Place on ungreased baking sheet. Press 1/16 inch thick with bottom of greased glass dipped in sugar. Brush with slightly beaten egg white. Sprinkle with pecans. Bake 8 - 10 minutes. Do not overbake. Makes approximately 5 dozen.

COOKIES RAISIN SQUARES

Martha Biar
San Antonio, Texas

1 c. raisins	3/4 c. sugar
1 egg	1/8 tsp. salt
3/4 tsp. vanilla	1/2 tsp. soda
1/2 c. margarine	1 1/2 c. flour
1/2 c. water	

Cook and cover raisins and water 20 minutes. Let cool. Mix all ingredients including raisins together. Spread in pan, 9 x 13 x 2 inches, ungreased. Bake 25 minutes in 350° oven.

NUT CAKES OR PECAN MACAROONS

Miss Ella Simmang
Corpus Christi, Texas

1 lb. (1 qt. or 4 c.) grated pecans, almonds, or other nutmeats, these need not be too finely grated	At least 6 small, or 5 large egg whites
1 lb. (about 2 c.) fine white granulated sugar	1/2 c. finely grated or pounded Zwieback or dried bread crumbs

Mix pecans, sugar and bread crumbs thoroughly. Whip egg whites slightly; stir and fold into nut mixture. Let stand 2 hours or overnight, but no longer. The mixture should be soft enough to drop by spoonfuls; space rather closely together in pans lined with unglazed paper (ordinary wrapping paper may be used; it is advisable to grease the pans before inserting the paper, then dust the paper with flour). Bake about 10 or 15 minutes on lower shelf of oven, then about the same time close to top of oven at 300° to 325°. Do not bake too long or in too hot an oven. Remove when barely firm to the touch and very light brown in color. Remove cakes with a spatula when cool; if they stick, place the paper on a damp towel when hot.

MOLASSES COOKIES

Miss Ella Simmang
Corpus Christi, Texas

2 qt. dark molasses	2 tsp. allspice
1 lb. butter	2 tsp. cloves
4 lb. brown sugar	2 tsp. cinnamon
1 lb. citron	2 tsp. ginger
2 lb. pecans	2 tsp. nutmeg
1 c. eggs (about 2 large or 3 small eggs)	About 6 quarts flour
	Baking powder

Heat the molasses, add butter, sugar and spices. Add 1 teaspoon baking powder to each quart of flour. Add pecans and eggs, slightly beaten and mix thoroughly. Roll out and cut in fancy shapes. Variation: 4 pounds molasses, 3 pounds sugar, 1/4 pound butter, 1/4 pound lard, 1 pound water, 1/2 pound nuts, 3/4 ounce mixed spices, soda about 1 tablespoon. Boil sugar, molasses, spices, water, lard and butter together; add soda and flour and nuts. Mixture improves if allowed to stand several days before baking. Roll out and cut in fancy shapes.

SARAH'S SUGAR CRISPS

Mrs. Harry Mersousky
Giddings, Texas

2 c. flour	3/4 c. shortening
2 tsp. soda	1 c. sugar
1/2 tsp. ground cloves	1/4 c. molasses
1 tsp. cinnamon	1 egg
1 tsp. salt	

Mix flour, soda, salt, cloves, cinnamon. Add shortening, sugar, molasses, egg. Mix well, put in refrigerator overnight. Next morning, make small balls. Dip in sugar, press down with a fork. Bake in 400° oven for 15 minutes. Makes 7 dozen cookies.

MOLASSES COOKIES

Mamo Moerbe Knippa
Bea (Knippa) Tschatschuha
Giddings, Texas

1 c. shortening	2 tsp. soda
1 c. sugar	1/2 tsp. salt
1 egg	2 tsp. ginger
1 c. Grandma molasses	1/2 tsp. cloves
4 c. flour	1/2 tsp. cinnamon

Make small balls and roll in sugar. Bake until golden brown.

WASHBOARD COOKIES

Mrs. Herbert Winkler
Lexington, Texas

2 eggs
2 c. brown sugar
3/4 c. butter or shortening
1 tsp. vanilla

1 tsp. soda
2 Tbsp. hot water
3 1/2 c. flour

Mix soda with hot water. Chill in refrigerator about 20 minutes. Roll in hand, press down with fork. Bake in 375° oven, from 8 to 10 minutes.

BAREFOOT COOKIES

Mrs. Rex Robinson (nee Elsie Zwahr)
Lubbock, Texas

1 c. white sugar
3 sticks margarine
1 tsp. soda
5 c. flour

1 c. brown sugar
3 eggs
1 tsp. cinnamon
2 tsp. vanilla

Thoroughly mix the above ingredients. Roll the dough to about 1/8 inch thickness on a floured board. Cut with a cookie cutter and bake at 300° until brown. Sugar can be sprinkled over the top just before cooking. The degree of crispness depends upon how long they are cooked.

MOLASSES COOKIES

Mrs. Ben Kappler
Giddings, Texas

1 c. molasses
1 c. shortening
1/2 c. water
1 Tbsp. vinegar

1 tsp. soda
1 tso. salt
1 egg

Mix all together, enough flour to make a stiff dough. Roll out, cut and bake.

APPLESAUCE COOKIES

Mrs. R. H. Wuensche
Elgin, Texas

2 c. flour, sifted
1/2 c. shortening
3/4 c. sugar
1 egg
1 c. applesauce

1 tsp. soda
3/4 tsp. salt
1 tsp. cinnamon
1/2 tsp. cloves
1 c. raisins

Mix and sift flour, soda, salt and spices together. Cream shortening. Gradually add sugar. Beat in egg. Add raisins. Stir in applesauce. Add dry ingredients. Mix well but not more than

APPLESAUCE COOKIES (Continued)

needed to moisten dry ingredients. Bake on greased cookie sheet after dropping by teaspoonfuls. Bake 10 to 15 minutes at 375°.

ORANGE BOWKNOTS

Lisa Bach
Austin, Texas

1 pkg. active dry yeast
or 1 cake compressed yeast
1/4 c. water
1 c. milk
1/2 c. shortening
1/3 c. sugar

1 tsp. salt
5 to 5 1/2 c. flour
2 beaten eggs
2 Tbsp. grated orange peel
1/4 c. orange juice
Orange icing

Soften dry yeast in warm water or compressed yeast in lukewarm water. Combine hot milk, shortening, sugar and salt. Cool to lukewarm. Stir in about 2 cups flour and beat well. Add eggs. Mix well. Stir in softened yeast. Add orange peel, juice and remaining of flour or enough to make soft dough. Cover, let rest 10 minutes. Turn out on a lightly floured surface. Knead until smooth and elastic (about 8 to 10 minutes). Place dough in lightly greased bowl. Turning once to grease surface. Cover dough and let rise in warm place until double (about 2 hours). Punch down, cover, let rest 10 minutes.

Roll dough in 18 x 10 inch rectangle, 1/2 inch thick. Cut strips 10 inches long and 3/4 inch wide. Roll each strip back and forth lightly under your fingers, loosely tie in knots. Arrange in a greased baking sheet and cover and let rise in a warm place until double (about 15 minutes). Bake in a hot oven at 400° for 12 minutes. Makes 24. Ice with orange icing. Blend 1 teaspoon grated orange peel, 2 tablespoon orange juice and 1 cup confectioners sugar.

BREAD PUDDING

The Club

Soak 2 cups bread crumbs in 4 cupshot milk, then mash well. Beat 2 eggs with 2/3 cup sugar and 1/4 teaspoon salt. Add the milk and bread, any flavor and 2 teaspoons melted butter. Bake in slow oven, about 30 minutes or steam until firm. Serve hot with wine sauce or cream.

JELLO DESSERT

Mrs. E. J. Selig
Guy, Texas

3 or 4 pts. whipping cream
1 family size jello
1 can fruit cocktail

Tiny marshmallows (as many
as desired)
3 bananas

Let the jello in the powdered form. Mix all ingredients and chill.

LEMON FREEZE DESSERT

Mrs. Oscar H. Dube
Austin, Texas

1 1/2 c. corn flake crumbs 3/4 c. margarine, melted
6 Tbsp. sugar

Combine in small cake pan or ice tray and mix well. Take out 2 tablespoons of crumbs for topping. Press remainder in pan and chill.

1 can Eagle Brand milk 2 eggs, separated
1/3 c. lemon juice 3 Tbsp. sugar

In medium size bowl, mix milk and lemon juice until thickened. Add egg yolks and mix well. Beat egg whites until foamy. Add sugar to egg whites, beat until stiff. Gently fold in with fork to other mixture. Put in chilled crust. Sprinkle 2 tablespoons remaining corn flakes crumbs on top. Place on shelf in freezer and chill. Can be made the day before.

HOMEMADE VANILLA ICE CREAM

Mrs. Erwin Iselt
Dime Box, Texas

1 can Eagle Brand condensed milk 2-3 eggs, beaten
2 large cans Pet milk 1 Tbsp. flour
1 c. sugar

Heat this to real hot, need not boil, then add 1 teaspoon vanilla flavor and 1/4 teaspoon salt. Pour into freezer and fill with regular milk.

FOUR LAYER DESSERT

Mrs. Alvin Reeh
Needville, Texas

First layer:

1 c. flour 1/2 c. nuts
1 stick oleo

Cream this, pat out in a 9 x 12 inch pan, brown for 20 minutes at 350° and then cool.

Second layer:

1/2 Cool Whip taken out 1 (8 oz.) cream cheese
9 oz. size carton 1 c. powdered sugar

Mix well and spread over layer one. Sprinkle with coconut.

Third layer:

2 (3 3/4 oz.) boxes instant vanilla pudding 3 c. cold milk

FOUR LAYER DESSERT (Continued)

Mix pudding and spread over layer two.

Fourth layer:

Then spread rest of Cool Whip on top and sprinkle with coconut and nuts and chill.

HOMEMADE ICE CREAM

Mrs. Michael Scallon
Katy, Texas

Use a hand freezer or electric freezer.

1 Tbsp. vanilla

6 eggs

2 cans (large) Pet milk

1 1/2 c. sugar

1 packet ice cream junket

Fresh ripe peaches

Enough sweet whole milk to
fill 1 gallon

Whip 1 can milk with the "junket". Whip 1 can milk with 1/2 cup sugar. Whip eggs with 1 cup sugar. Combine, add vanilla and fill 1 gallon can with the sweet milk. Freeze.

FROZEN ORANGE DELIGHT

Geneva E. Kahlich
Slaton, Texas

3 bottles orange crush pop

2 cans Eagle Brand milk

1 tall can (15 oz.) crushed
pineapple with juice

Mix all ingredients well. Freeze in ice trays, stirring occasionally, or freeze in ice cream freezer.

FIGS

Mrs. Evelyn N. Kasper
Warda, Texas

1 qt. figs

1 c. water

1 1/2 c. sugar

1 Tbsp. vinegar

Let come to a boil, cook until they feel soft when you mash against them with a spoon. Put in jars and seal.

FAIRY FOOD (DESSERT)

Mrs. Raymond Wendland
Austin, Texas

Place large can of condensed milk in freezing tray to chill enough to whip. Then dissolve 1 package lemon jello in 1 cup hot water plus 1 cup with juice of 2 lemons and grated rind. Finish up to brim with cold water. Stir in 1 cup sugar until dissolved. When jello is half set, whip with beater, fold in milk. Sprinkle vanilla wafer crumbs between layers and on top. Set in refrigerator.

PEACH COBBLER

Louise Ovilgilve

12 peaches, peel and boil
2 c. sugar
1/3 tsp. nutmeg

1 pinch salt
1 tsp. lemon juice
Pie crust for cobbler

Boil peaches and sugar until peaches are tender, place a layer of peaches in baking dish. Roll out pie crust dough, cut into shapes and place over peaches, sprinkle about 2 tablespoons of sugar and nutmeg over each layer of cobbler, until all peaches and dough are used. Bake at 375° for 30 minutes.

PEACH COBBLER (Dessert)

Mrs. Raymon Wendland
Austin, Texas

Mix together:

1 1/2 c. flour
1 1/2 tsp. salt
1 c. milk

1 1/2 c. sugar
2 tsp. baking powder

Melt 1 stick of oleo in pan, pour some batter in; add fruit (2 cups peaches) and pour last part of batter over the top. Sprinkle with cinnamon. Add 1/2 cup sugar to fruit (canned fruit may also be used). Bake about 1 hour in a slow 325° oven or until golden brown.

FRUIT COBBLER

Mrs. Rex Robinson (nee Elsie Zwahr)
Lubbock, Texas

1 c. sugar
2/3 stick butter (or oleo)
Fruit (peaches, apricots,
or whatever)

Dough: 1/2 c. flour, 1/2 c.
sugar, 1 tsp. baking powder,
1/2 c. milk

Heat the sugar and butter on top of the stove until dissolved. After having mixed the fruit with the sugar and butter, put the mixture in a Pyrex baking bowl. For the dough, mix the flour, sugar, baking powder and milk together, stirring until smooth. Pour the dough mixture over the fruit mixture and bake until brown. Bake at 350°.

APPLE CRISP

Mrs. E. J. Selig
Guy, Texas

8 apples, peeled and
sliced
1/2 c. water
1 tsp. cinnamon

1 1/2 c. flour
3/4 c. sugar
1/2 c. butter
1/2 tsp. baking powder

APPLE CRISP (Continued)

Slice apples in baking dish. Add water and cinnamon. Sift flour and sugar with baking powder and cut in butter. Spread this over the apples and bake in moderate oven for 45 minutes or until apples are done.

**** EXTRA RECIPES ****

**** EXTRA RECIPES ****



Candy, Jelly,
Preserves



TEMPERATURE TESTS FOR CANDY MAKING

There are two different methods of determining when candy has been cooked to the proper consistency. One is by using a candy thermometer in order to record degrees, the other is by using the cold water test. The chart below will prove useful in helping to follow candy recipes:

TYPE OF CANDY	DEGREES	COLD WATER
Fondant, Fudge	234 - 238°	Soft Ball
Divinity, Caramels	245 - 248°	Firm Ball
Taffy	265 - 270°	Hard Ball
Butterscotch	275 - 280°	Light Crack
Peanut Brittle	285 - 290°	Hard Crack
Caramelized Sugar	310 - 321°	Caramelized

In using the cold water test, use a fresh cupful of cold water for each test. When testing, remove the candy from the fire and pour about $\frac{1}{2}$ teaspoon of candy into the cold water. Pick the candy up in the fingers and roll into a ball if possible.

In the **SOFT BALL TEST** the candy will roll into a soft ball which quickly loses its shape when removed from the water.

In the **FIRM BALL TEST** the candy will roll into a firm, but not hard ball. It will flatten out a few minutes after being removed from the water.

In the **HARD BALL TEST** the candy will roll into a hard ball which has lost almost all plasticity and will roll around on a plate on removal from the water.

In the **LIGHT CRACK TEST** the candy will form brittle threads which will soften on removal from the water.

In the **HARD CRACK TEST** the candy will form brittle threads in the water which will remain brittle after being removed from the water.

In **CARAMELIZING** the sugar first melts then becomes a golden brown. It will form a hard brittle ball in cold water.

CANDY, JELLY, PRESERVES

PEANUT BRITTLE

Mrs. John Dube, Sr.
McDade, Texas

3 c. sugar
1 c. white syrup
3/4 c. water
3 c. raw shelled peanuts

1 tsp. vanilla
1 tsp. soda
1 Tbsp. butter or margarine

Boil sugar, syrup and water together until it will spin a thread. Add peanuts and boil until nuts are roasted, stirring occasionally. Remove from fire and quickly add the vanilla, soda and butter. Stir mixture up quickly and dump onto heavily buttered cookie sheet, spread thinly, then break into pieces for serving.

PECAN PRALENES

Mrs. August Zoch
Giddings, Texas

4 c. sugar
1 c. milk
1 stick butter

1 tsp. vanilla
1/4 tsp. salt
1 c. nuts or more

Mix 3 cups of sugar, butter, milk in a saucepan and cook until a soft ball is formed in cold water (236 °). Melt the remaining cup of sugar in a hot frying pan, add to the milk mixture. Continue the cooking for 5 minutes. Remove from heat, add vanilla. Let cool to lukewarm stage and beat until creamy. Add chopped whole nutmeats and pour into a buttered platter and cut into squares.

TOMATO PRESERVES

Mrs. R. H. Wuensche
Elgin, Texas

5 lb. tomatoes
5 lb. sugar

2 lemons, sliced thin
1 tsp. ground ginger

Skin and cut up tomatoes. Add sugar and lemon and simmer slowly until thick, stirring frequently. Pour into hot sterilized jars and seal at once.

FIG-BERRY PRESERVES

Mrs. W. A. Emmrich

Made with figs these taste like strawberries.

3 c. mashed figs
3 c. sugar

2 pkg. strawberry gelatin
(3 oz. size)

Mix sugar, gelatin and figs, cook 20 minutes or until thick. Pour into sterilized jars and seal.

TAFFY

Alice Schluescher Tanner
Houston, Texas

1 c. molasses
2 Tbsp. vinegar
1/2 tsp. salt

3/4 c. sugar
1 Tbsp. soda
1 Tbsp. butter

Boil sugar, molasses and vinegar to hard ball stage. Remove from fire and add soda, salt and butter. Stir only slightly to blend. Pour into buttered dish. When cool, pull until light in color, then cut into 1 inch pieces with scissors.

COFFEE JELLY

Mrs. Mary Schimanks
Houston, Texas

2 Tbsp. granulated gelatin
1/2 c. cold water

3/4 c. sugar
3/4 c. boiling coffee

Soak gelatin in cold water two minutes. Add boiling coffee. When dissolved, stir in sugar and boiling water and when cool, pour into a mold and serve with sugar and cream when ready.

NEVER FAIL TAFFY BARS

Mrs. W. A. Emmrich
Giddings, Texas

1/2 c. shortening
1 c. brown sugar
2 c. flour, sifted with 3 tsp.
cinnamon

1/2 c. butter or oleo
1 egg yolk and white
1 c. chopped pecans

Melt butter or shortening. Add sugar, then unbeaten egg yolk and flour mixture. Mix well. Put out on ungreased cookie sheet. Spread with unbeaten egg white, just enough to hold the cup of chopped pecans. Bake at 300° for about 30 minutes or until done. Cut into squares while hot. Cool in pan.

PLANTATION PRALINE

Mrs. August Zoch
Giddings, Texas

2 c. sugar
1 tsp. soda
1 c. buttermilk
1 pinch salt

2 Tbsp. butter
2 1/2 c. chopped pecans
2/3 c. halves pecans

Combine sugar, baking soda, buttermilk, pinch salt in a large kettle. Cook the mixture over a high flame until the thermometer reaches 210° about 5 minutes. Stir constantly being sure to scrape sides and bottom of kettle. Add butter and the 2 1/2 cup chopped

PLANTATION PRALINE (Continued)

pecans. Stir constantly for about 5 minutes more or until mixture reaches 230° on candy thermometer. Test the mixture to be sure it forms soft balls in cold water. Remove mixture from heat. Cool the mixture slightly, beat until thickened and creamy. Drop by tablespoon into greased waxed paper or cookie sheet. Garnish with pecan halves.

**** EXTRA RECIPES ****

** EXTRA RECIPES **



**Beverages,
Microwave,
Miscellaneous**



MICROWAVE HINTS

1. Place an open box of hardened brown sugar in the microwave oven with 1 cup hot water. Microwave at high for 1½ to 2 minutes for ½ pound or 2 to 3 minutes for 1 pound.
2. Soften hard ice cream by microwaving at 30% power. One pint will take 15 to 30 seconds; one quart, 30 to 45 seconds; and one-half gallon, 45 seconds to one minute.
3. One stick of butter or margarine will soften in 1 minute when microwaved at 20% power.
4. Soften one 8-ounce package of cream cheese by microwaving at 30% power for 2 to 2½ minutes. One 3-ounce package of cream cheese will soften in 1½ to 2 minutes.
5. Thaw frozen orange juice right in the container. Remove the top metal lid. Place the opened container in the microwave and heat on high power 30 seconds for 6 ounces and 45 seconds for 12 ounces.
6. Thaw whipped topping...a 4½ ounce carton will thaw in 1 minute on the defrost setting. Whipped topping should be slightly firm in the center but it will blend well when stirred. Do not overthaw!
7. Soften jello that has set up too hard - perhaps you were to chill it until slightly thickened and forgot it. Heat on a low power setting for a very short time.
8. Dissolve gelatin in the microwave. Measure liquid in a measuring cup, add jello and heat. There will be less stirring to dissolve the gelatin.
9. Heat hot packs in a microwave oven. A wet fingertip towel will take about 25 seconds. It depends on the temperature of the water used to wet the towel.
10. To scald milk, cook 1 cup milk for 2-2½ minutes, stirring once each minute.
11. To make dry bread crumbs, cut 6 slices bread into ½-inch cubes. Microwave in 3-quart casserole 6-7 minutes, or until dry, stirring after 3 minutes. Crush in blender.
12. Refresh stale potato chips, crackers, or other snacks of such type by putting a plateful in the microwave oven for about 30-45 seconds. Let stand for 1 minute to crisp. Cereals can also be crisped.
13. Melt almond bark for candy or dipping pretzels. One pound will take about 2 minutes, stirring twice. If it hardens while dipping candy, microwave for a few seconds longer.
14. Nuts will be easier to shell if you place 2 cups of nuts in a 1-quart casserole with 1 cup of water. Cook for 4 to 5 minutes and the nut meats will slip out whole after cracking the shell.
15. When thawing hamburger meat, the outside will many times begin cooking before the meat is completely thawed. Defrost for 3 minutes, then remove the outside portions that have defrosted. Continue defrosting the hamburger, taking off the defrosted outside portions at short intervals.
16. To drain the fat from hamburger while it is cooking in the microwave oven (one pound cooks in 5 minutes on high), cook it in a plastic colander placed inside a casserole dish.
17. Cubed meat and chopped vegetables will cook more evenly if cut uniformly.
18. When baking large cakes, brownies, or moist bars, place a juice glass in the center of the baking dish to prevent a soggy middle and ensure uniform baking throughout.
19. Since cakes and quick breads rise higher in a microwave oven, fill pans just half full of batter.
20. For stamp collectors: Place a few drops of water on stamp to be removed from envelope. Heat in the microwave for 20 seconds and the stamp will come right off.
21. Using a round dish instead of a square one eliminates overcooked corners in baking cakes.
22. When preparing chicken in a dish, place meaty pieces around the edges and the bony pieces in the center of the dish.
23. Shaping meatloaf into a ring eliminates undercooked center. A glass set in the center of a dish can serve as the mold.
24. Treat fresh meat cuts for 15 to 20 seconds on high in the microwave oven. This cuts down on meat-spoiling types of bacteria.
25. A crusty coating of chopped walnuts surrounding many microwave-cooked cakes and quick breads enhances the looks and eating quality. Sprinkle a layer of medium finely chopped walnuts evenly onto the bottom and sides of a ring pan or Bundt cake pan. Pour in batter and microwave as recipe directs.
26. Do not salt foods on the surface as it causes dehydration (meats and vegetables) and toughens the food. Salt the meat after you remove it from the oven unless the recipe calls for using salt in the mixture.
27. Heat leftover custard and use it as frosting for a cake.
28. Melt marshmallow creme in the microwave oven. Half of a 7-ounce jar will melt in 35-40 seconds on high. Stir to blend.
29. Toast coconut in the microwave. Watch closely because it browns quickly once it begins to brown. Spread ½ cup coconut in a pie plate and cook for 3-4 minutes, stirring every 30 seconds after 2 minutes.
30. Place a cake dish up on another dish or on a roasting rack if you have difficulty getting the bottom of the cake done. This also works for potatoes and other foods that don't quite get done on the bottom.

BEVERAGES & MISCELLANEOUS

ONE HUNDRED YEAR OLD EGGNOG

Miss Alma Moerbe
Lexington, Texas

6 egg yolks
1/2 c. sugar
1 c. cream
1 qt. rich milk

1/2 pt. whiskey
3 egg whites
Pinch nutmeg

Beat egg yolks, add sugar, then whipped cream and milk, Add whiskey, nutmeg and stiffly beaten egg whites.

TWENTY-ONE DAY WINE

Mrs. Mary Schimank
Houston, Texas

3 c. water
3 (12 oz.) cans of frozen
grape concentrate juice

4 c. water
2 1/2 c. sugar

Boil about 5 minutes and cool, the 4 cups water and 2 1/2 cups sugar. When cool, add to the 3 cups water and grape juice. In 1/2 cup warm water dissolve 1 package of dry yeast. Add to above and stir well. Then put in a gallon jug with a small top and put a 10 cent balloon over the mouth of jug and let ferment 21 days. The balloon will inflate when fermenting, after 21 days the balloon will fall down and it is ready for use.

WINO (WINE) (For 5 gallons wine)

The Club

Seven and one-half gallons grapes (wild). Mash and let set for 3 days. Take hulls off. Strain through colander and then cheese-cloth. Mix water and sugar together, about 3 pounds sugar for each gallon of wine. Combine grape juice, water and sugar in a 5 gallon container. Mix some water and sugar together in quart jar and add some each day to this mixture as it bubbles out. In about 2 weeks or when most of the bubbling has quit, put on sand sack. After it quits bubbling, it is ready.

SLUSH PUNCH

Mrs. Harold Biar
Thorndale, Texas

2 small pkg. or 1 large
pkg. jello (flavor determines
color of punch)
2 c. sugar
1 large can pineapple juice

1 qt. apple juice
1 small can lemon juice
1 large can frozen orange juice
2 qt. ginger ale

SLUSH PUNCH (Continued)

Dissolve jello and sugar in 4 cups hot water. Add equal amount of water as juices. Freeze. Remove from freezer an hour or more before serving. Just before serving, pour ginger ale over slush punch. Serves 50.

ANANAS BOWLE (PINEAPPLE PUNCH)

Mrs. Stefana Biar
Denver, Colorado

1 bottle German Rhine wine
(white wine)
1/2 gal. while table wine
(Rhineskeller, Paul
Masson, or any other
American Rhine wine)

1 bottle Champagne (Le
Domaine or equivalent)
1 (8 1/2 oz.) can sliced
pineapples

Chill all wine and champagne. Cut pineapple slices into small pieces. Place in small bowl together with the pineapple juice and add 1/4 bottle German wine. Place in refrigerator for 1 to 2 hours. Add all the wine and champagne, sweeten to taste. Serve cold without putting ice in punch. (Fresh peaches or fresh strawberries may be used instead of pineapples. Then the punch would be called Pfirsich Bowle or Erdbeer Bowle, respectively.)

ONE HUNDRED YEAR OLD EGG NOG

Mrs. Mary Schimank
Houston, Texas

24 eggs, separated
2 c. sugar
1 pt. brandy
1 qt. bourbon

1 qt. heavy cream
2 qt. milk
1 qt. vanilla ice cream

Beat egg yolks and sugar until thick, add brandy and bourbon, pour into ice cream and beat egg whites until stiff. Fold into mixture and refrigerate for 30 minutes. Sprinkle with nutmeg and serve.

SEASONED MASHED POTATOES

Mrs. Emma Leubner

Peel and cook potatoes as many as needed. When done, season with salt, pepper and milk. Fry 4 pieces of bacon until crisp. Cut up one onion and fry in bacon drippings. Then add this and crumbled bacon to potatoes. Beat and serve hot.

CORN MEAL MUSH

Mrs. Hulda Stoerkel
Houston, Texas

1 c. yellow corn meal
1 tsp. salt

1 c. cold water
3 c. boiling water

Combine corn meal, salt and cold water, gradually pour into boiling water, stirring constantly, return to boil, stirring constantly. Reduce heat, cover, continue cooking over low heat about 15 minutes, stirring frequently.

T.V. SCRAMBLE FEATHER STRIPING

Elizabeth Bach
Austin, Texas

1 lb. margarine
1/2 c. bacon grease
1 heaping tsp. garlic salt
Savory salt and celery salt
6 tsp. Worcestershire sauce
2 tsp. Tabasco sauce

1 box Kix
1 box Cherrios
1 box Rice Chex
2 cans peanuts
1 can mixed nuts
1 small box pretzel sticks

Melt margarine and bacon grease in a large roaster or oven. Be careful not to scorch. Add spices and sauces; mix well in a brown paper bag; cereals, nuts and pretzles and sauces. Bake at 250° for at least 1 hour. Stir often. Keeps indefinitely in glass or tin container in cool place.

CORN MEAL MUSH

Harry E. J. Wuensche
McDade, Texas

1 3/4 c. yellow corn meal
1 3/4 c. water

1 level Tbsp. salt
7 c. water

Bring the seven cups water and salt to boiling. Add the corn meal that has been mixed with the cold water. Stir constantly until it begins to boil, then cover it and turn heat down so it boils slow for 30 minutes.

DOMJACZE CHLEP (HOMEMADE YEAST) (Old Recipe)

Mrs. Harry E. J. Wuensche
McDade, Texas

Peach leaves
3 medium potatoes
1 pt. water

1 pkg. Hops (yeast)
1 tsp. sugar
Corn meal and flour

Boil a handful of peach leaves, 3 medium sized potatoes with peeling, in a pint of water. Soak yeast in a little water until dissolved. Add boiled juice and potatoes which have been peeled

DOMJACZE CHLEP (Continued)

and mashed. Add 1 teaspoon sugar and some salt, stir in enough flour to make a medium stiff dough. Set to rise in a warm place for 8 hours. Add enough corn meal until it can be rolled on a board 1/2 inch thick. Cut into small cakes, dry, then store to use.

DOMJACE TWAROW (Homemade Cheese)

Mrs. Harry E. J. Wuensche
McDade, Texas

One pound homemade cottage cheese. Mix in 1 teaspoon soda. Let set overnight. If cottage cheese is not dissolved add more soda. Put batter in skillet or double boiler and cook until done. Add salt. Pimientos or caraway seeds may be added.

NOODLES

Mrs. August Zoch
Giddings, Texas

1 whole egg	1/4 tsp. salt
1/2 egg shell water	Flour

Beat egg with water, salt, add flour to make a stiff dough. Roll out thin and let dry (not brittle dry), turn once in a while, then sliced noodles thin. Cook in rich chicken broth. Serve hot.

HOMEMADE SODA CRACKERS (Crakers) (Light and brittle)

Mrs. Mary Schimank
Houston, Texas

For sponge use:

1/2 yeast cake (1/3 oz.)	6 or 7 c. flour (1 3/4 lb.)
1 scant pint of warm water	A pinch of salt

The above ingredients are mixed together in a bowl or pan about 6 or 7 o'clock in the evening. Sponge should be quite stiff, rub a little lard over the top and cover with a cloth. Set away in warm place overnight to raise. If flour is very cold, warm it some in the oven instead of using water too hot. Next morning, about 8 o'clock you add the following ingredients to make a firm stiff dough.

1/2 c. warm water	1 1/2 even tsp. salt
1/3 c. lard (3 oz.)	1 even tsp. of Arm & Hammer
2 c. flour (10 oz.)	soda

Dissolve the soda in the warm water and pour it over the sponge. Break sponge up well. Mix in the lard and last the extra flour with the salt. Work dough well and set aside in warm place

HOMEMADE SODA CRACKERS (Continued)

for 2 1/2 to 3 hours until it starts to break on top. Now turn dough onto floured dusted board or table. Pound it with rolling pin and roll out to a thin sheet and fold over from both ends. Repeat this rolling and folding over a number of times, until dough feels quite smooth and pliable. Then you can roll it out quite thin and prick or dot with fork.

HOMEMADE HOMINY

Mary Schimank
Houston, Texas

1 gal. corn (Yellow or white)

Mix 1 gal. of ashes and 2 gal.
of water

Pour ashes and water mixture over corn, just enough to cover hominy but not enough to float corn, but cover well. Let this set for about 3 hours or until you can rub corn between hands and husks will peel off corn. Husks will crack and come off easily. Remove all husks, then wash corn in clean water until it is very clean, this will take 8 or 10 washings. Then cook hominy until tender, then salt to suit taste and store in refrigerator or put into sterilized jars, add enough liquid to cover hominy, then add 1 teaspoon of salt to each jar. Be sure liquid and hominy are hot when canning.

PARTY MIX

Mrs. Alvin Reeh
Needville, Texas

6 Tbsp. butter or oleo
4 tsp. Worcestershire sauce
1 tsp. salt, 3/8 tsp. garlic
salt or powder, mixed
1 c. thin long pretzels

6 c. Chex mixed cereal of
rice, wheat, corn, oats
1 c. pecans
1 c. peanuts

Heat oven to 250°. Slowly melt butter in shallow pan. Stir in mix until coated. Heat 45 minutes. Stir every 15 minutes.

HOT KRAUT AND PIMIENTO CHEESE SAUCE

Mrs. Mary Schimank
Houston, Texas

1/2 lb. cheese, grated
1 can or jar of kraut
2 Bell peppers, chopped fine
1 can of pimiento, chopped fine

1/3 tsp. salt
1 dash of black pepper
2 Tbsp. lemon juice
2 or 3 Tbsp. mayonnaise

Stir well. Heat kraut and pour thin cheese sauce over kraut. Serve warm.

PICKLED FIGS

Mrs. E. F. Wendland
Lexington, Texas

Wash enough figs for 1 quart. Add:

1 c. sugar	1/4 c. vinegar
1/2 tsp. salt	6-8 whole cloves

Cook until tender, fill in jar and seal.

SHRIMP DIP

Mrs. E. L. Schonert
Rosenberg, Texas

2 lb. shrimp, peeled and deveined	Large clove garlic
2 1/2 big pkg. cream cheese	Salad dressing, enough to make soft
Juice of 1 or 1 1/2 lemons	

Boil shrimp in salted water. Grind garlic, cream cheese and shrimp. Mix with lemon juice and salad dressing.

COTTAGE CHEESE DIP

Mrs. Erwin Iselt
Dime Box, Texas

1 clove garlic	1 Tbsp. horseradish
2 c. creamed cottage cheese	1/4 tsp. Worcestershire sauce
1 (7 oz.) can tuna	Celery salt to taste
1 Tbsp. minced onion	2 Tbsp. mayonnaise
1 Tbsp. lemon juice	Salt to taste

Rub a small bowl with the cut clove of garlic. Add cheese and beat until smooth. Combine with remaining ingredients and chill for 2 hours to blend flavors.

SOUR DOUGH STARTER

Mrs. Mary Schimank
Houston, Texas

3 1/2 c. unsifted strong bread type flour	1 pkg. dry yeast
1 Tbsp. sugar	2 c. warm water

Combine flour, sugar and undissolved dry yeast in a large bowl. Gradually add warm water to dry ingredients and beat well, until smooth. Cover with transparent wrap. Let stand in warm place for two days.

To use in recipe: Measure out amount called for in recipe and use as directed.

To replenish starter: To remaining starter add 1 1/2 cups

SOUR DOUGH STARTER (Continued)

strong bread type flour, and 1 cup warm water. Beat until smooth. Store in warm place, stir before using. If not used in one week, remove 1 1/2 cups starter and follow directions for replenishing starter.

NOODLE CASSEROLE

Rita M. Wagner
Andrews, Texas

1 can of condensed mushroom soup	1/2 c. evaporated milk
1 can (3 oz.) Chow Mein noodles	1 c. chopped celery
1 c. cut up cashews	1 deboned chicken (2-3 lb.)
	1/2 c. chicken broth

Combine all of the above ingredients and bake at 350° for 45-60 minutes. Serves 6.

DUMPLINGS

Mr. Ervin Mitschke
Lincoln, Texas

2 eggs	2 1/2 c. flour
1/2 c. water	1/2 tsp. salt

Stir the eggs and water, add salt and flour and stir real hard. Drop in boiling water or broth.

COOKED POTATO DUMPLINGS

Mrs. Mary Schimank
Lexington, Tex.

2 lb. baking potatoes	1 tsp. salt
1 1/2 c. flour	20 to 30 croutons
2 eggs, lightly beaten	

Cook, peel and mash potatoes the day before you intend making dumplings, refrigerate until ready to use. Before cooking dumplings, mix potatoes with 1 cup flour, beaten eggs, and salt. Add more flour, a tablespoon at a time, if necessary until dough is smooth and can be kneaded. Knead thoroughly on floured board until smooth. Shape dumplings with floured hands. Press a few croutons into center of each, molding dumpling around it. Cook and test dumpling. Potato dumpling should be done in 10 minutes. They are served with meat and gravy, never in soup.

HUSH PUPPIES

Mrs. E. J. Selig
Guy, Texas

2 c. white corn meal
1 c. buttermilk
2 tsp. baking powder
1/2 tsp. baking soda

1 tsp. salt
1 egg, slightly beaten
1/2 c. finely chopped onion

Combine all ingredients, mix thoroughly. Drop by the table-spoonfuls into hot fat until golden brown.

COLD WATER SOAP

Mrs. Hilda Burt
San Antonio, Texas

Add 3 pints cold to 1 can lye and stir 5 minutes. Stir in 5 pounds grease, 2 cups Borax and about 1 cup ammonia; stir about 5 minutes. Set in a warm place overnight. Next morning, take soap out of container, cut in small blocks, pack in a box and store.

EASTER EGG DYE

Mrs. E. A. Mietschke
Lincoln, Texas

Drop 7 medium sized onions (red or purple) peeling with 7 eggs into boiling water and cook 7 minutes. Eggs will be colored.

LYE SOAP

Mrs. E. F. Wendland

1 can lye
3 gal. water

6 lb. grease

Put all in a iron kettle and cook until it jells; let cool overnight in morning cut in pieces. Let dry in doors. Takes about 5-6 weeks to dry.

HAPPY LIFE

M. Geno
Texas

1 c. freedom
4 Tbsp. fun
1/2 c. cleanliness inside
and out
2 Tbsp. of belonging
1/3 c. honesty

1 1/2 c. helping others
1 whole happy home (not
separated)
2 1/2 c. of success
1 whole pitcher of love
3/4 c. of understanding
Enough work to help you reach
your goal

Mix all ingredients together until well blended, into a small body and mind. Store extra amounts in schools, churches, homes, neighborhoods, cities and nations. If used, daily amounts through a whole lifetime, a happy life is guaranteed.

CANNED TOMATO COCKTAIL

Mrs. E. F. Wendland
Lexington, Texas

Cook 1 bucket of red ripe tomatoes, 2 onions, 2 green peppers until done. Strain. Add:

3 Tbsp. sugar
4 Tbsp. salt

1 tsp. celery salt
1/2 tsp. black pepper

Fill in quart jars. Process 5 minutes with 5 pounds pressure.

MARTHA'S MINCE MEAT

Mrs. Beatrice Tschatschula
Giddings, Texas

Grind with coarse blade of food chopper.

7 1/2 lb. pears
1 orange
1 apple
1 lemon
1 tsp. cinnamon, if desired

1 lb. seedless raisins
1 c. vinegar
1 c. fruit juice
or wine
6 c. sugar

Cook slowly for 2 hours after mixing all together. Pack in hot fruit jars and seal. Add more apples and add nuts when used for pie.

COKOROWC WODAMELNA SKORA (Crystalized Watermelon Rind)

Mrs. Harry E. J. Wuensche
McDade, Texas

Cut all the red part of the watermelon (you may leave on a little pinkish). Use the white part and cut in about 2 or 3 inches long.

3 lb. rind

2 lb. sugar

Let stand overnight, then drain off the liquid and cook the liquid down until almost sugary. Put the rinds in it, mix, and put in roasting pan and put in oven uncovered, medium heat. Stir occasionally. Make test, if crystalized, it is ready to be put in jars and sealed.

In the olden days they used red cactus fruit juice for coloring red and added it about 5 minutes before it was done. Now we can use the food coloring. Divide the patch and use red and green food coloring and can be used for Christmas fruit cakes.

Notes

Notes

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Green Tomato Pickles - - - - -	2
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Corn Meal Mush - - - - -	111
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